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RECIPES TO BEAT THE BAND

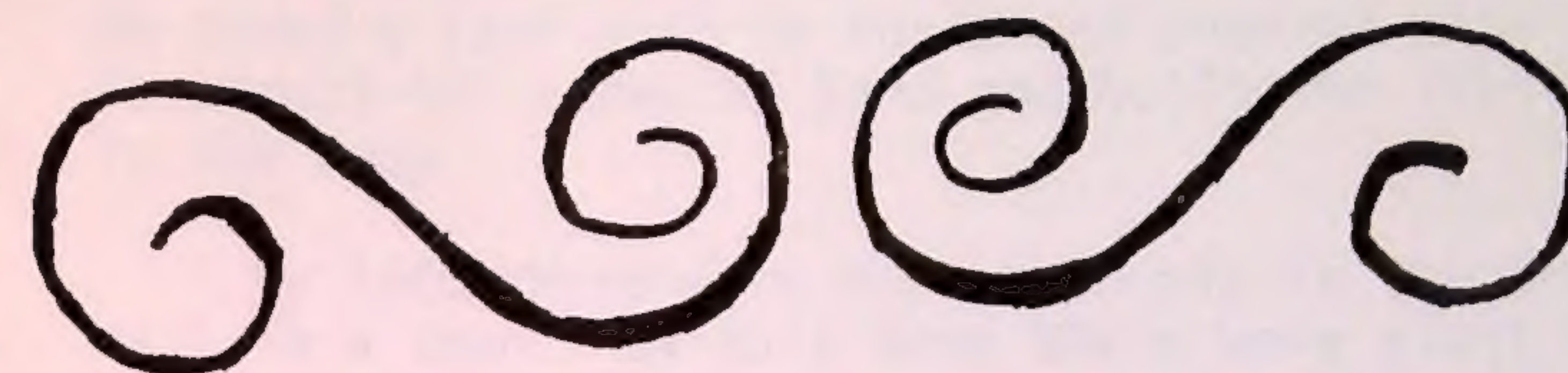


Letter

Letter

Theresa
Kabelitz

April 16, 1973
Theresa Kabelitz



The band would like to thank all of those people who made this book possible. To our mothers and those of the community who contributed their recipes on short notice, we say "Thank you."

We would like to thank Mr. Jon Francis and Mr. Jack Cook for their part in promoting the cook book.

We would also like to thank Mrs. Clara Mae Bean and Mrs. Ruth Brower and Mrs. Shirlene Harris and the other ladies who contributed many hours compiling the recipes.

Last, but not least, we would like to thank Mrs. Kaercher and the Typing II Classes for typing the material for the printers.

For all of those whose names we have omitted but helped, we give our thanks.

We hope you enjoy your book.

We would like to tell those ladies, that didn't receive their letters in time to have the recipes included, how sorry we are that this happened.

History

The very first settlers came to Dansville from 1836 to 1840. The first man to settle in the area was Samuel Crossman, who came from New York State. He found a land with no roads and covered with trees. He bought 400 acres of land and built the first house in the area.

By 1845 there were enough people in the area to call it a town. By this time there were eight families living here and they called it Ingham Center.

These families grew and were joined by others until there were many stores and two hotels. There was also a log school house, which was taught by a 13 year old girl.

Dansville was called Ingham Center until Daniel Crossman became well known. He was the son of Samuel Crossman and the town's name was changed in his honor. On March 9, 1867, Dansville was incorporated as a village by an act of Legislature.

As more people came to Dansville, business increased, and doctors came to town. Dr. Daniel Weston, who came in 1847 or 1848 was the first doctor. Others were Thomas Webb, who also had a drug store, Edgar Hahn, Adelbert Weston, and L.D. Dean. Dr. C.C. Sherman advertised as a doctor, physician, and homeopathic surgeon.

Clark Grayson was the town's barber and "ton-sorial artist." If the doctors or barber failed, Mr. Richards, the undertaker, took over. He had a hearse with tassels--black for the old and white for the young.

There were also masons, lawyers, cabinet makers, coopers, milliners, and a justice of the peace in the town. Some of the other industries were a

screw factory, two grocery stores, four garages, two oil stations, post office, hardware, three general stores, four cabinet makers, three saw mills, two livery stables, two hotels, flour mill, harness shop, and five carriage and wagon factories. Along with this there were several other industries.

The union school was built in 1870. The grades taught were first through twelfth. The school had a kitchen, gym, multi-purpose room, and class rooms. There were usually fifteen to forty-two students in each room. On September 1, 1879 the school had 450 children with about 355 usually attending. There were five male and seventeen female teachers.

Stage coaches were very important as a means of transportation in the late 1800's. Dansville's main connections were with Dexter and Mason. It was seventy-seven miles from Dansville to Detroit. A person travelled thirty miles by stage and forty-seven by train. It cost \$1.30 for the train and \$1.50 for the stage.

The town was hurt badly when the railroad went through Williamston instead of Dansville. Many of Dansville's leading citizens moved to Williamston to take advantage of railway shipping.

Another factor in Dansville's decreasing size was the tragic history of fires that took place at the turn of the century.

On August 29, 1889 a fire started on the southwest corner of Jackson and Mason Streets. It went almost to the Free Methodist Church and nearly as far south. Before the fire was under control, eighteen buildings were burnt. Damages were about \$25,000.00. Only \$30,000.00 worth of insurance was owned.

In 1913 three buildings were burnt. Again in 1946, the Town Hall burned and everything was lost.

Around Dansville there were several communities that helped to shape Dansville's history.

Etchell's Corners was located on the corners of Dexter Trail and Meridian Road. Etchell's Corners consisted of a dance hall and a tavern called McLaughlin's Hall. It also had a store and a school. The store was owned by Peter Etchell and went out of business in the late 1870's.

Meadeville was located southeast of Dansville at the corner of Carter and Osborn Roads. A man named Mead owned a hotel which failed and became a store.

Millville was located on Stockbridge Road. Some of the businesses in Millville were two stores, a grist mill, a cooper shop, and a post office. The store was first owned by James Reeves in 1838. Reeves sold the store to Nelson F. Osborn. Later Osborn sold half to Elias Clark, who built a grist mill run on steam. John Burgess owned the other store and Issac Letts owned the cooper shop.

Vantown was a very little town, which was prosperous in its day. The old store is still standing. The store was built in the early 1900's by Jackson and Rabthcer. Besides the store there were other businesses. These included a barber shop, a telephone system, a black smith, a saw mill, a hall, and a school.

Felt Plains is a farming community in the south west corner of the Dansville School District.

At one time there was a Grange Hall and a store on the corner of Meridian and Scofield roads. A post office stood a little to the west across from where the cemetery is now.

The Felt Plains school was on Meridian Road, just south of this corner, but faced the west. The reason being that at one time the road curved around to the west to get around the large pond. This road was of tamarac logs covered with dirt. The school building was remodeled three different times, the last being done by the W.P.A. about 1934.

The school was closed in 1948 when Dansville

took in the out-lying districts. But the first school was built of logs and stood on what was known as the Dillingham farm, one and one half miles north of the present location.

Church services were held in the school house until 1898 when the church building was erected a quarter mile south on Meridian Road. On February 19, 1966 the church was destroyed by fire. A new brick one has been built at the same location. Twenty-three pastors have led the religious thinking of the community since the first church was built.

Taken from "Dansville-When it was a Boom Town"
Miss Kings class of 1972.

Candy

PEANUT BRITTLE

Karen Bell

2 cups sugar
1 cup light syrup
 $\frac{1}{2}$ cup water

Boil to 280° (medium crack) then add 2 cups raw peanuts. Boil to hard crack, remove from heat. Add 2 teaspoons baking soda, 1 teaspoon vanilla, and 1 tablespoon butter. Stir well while foaming. Shake & pour on a well buttered cookie sheet, while still hot. Let harden, then crack in pieces.

NEVER FAIL FUDGE

Darlene Cook

$\frac{1}{2}$ cup butter
 $4\frac{1}{2}$ cups sugar
1, 14oz. can of canned milk

Combine above & bring to a boil, boil $5\frac{1}{2}$ minutes. Remove from heat & add:

1 cup marshmallow cream, 1 bar sweet chocolate, grated, 2 packages (12oz.) semi-sweet chocolate chips, 2 teaspoons vanilla, 2 cups nuts, beat until smooth. Pour into buttered pan to cool. Cookie sheet works fine.

CHOCOLATE FUDGE

Mrs. Charles Wilcox

Scald: 2/3 cup milk
 Add: 2 squares unsweetened chocolate (2oz.)
 2 cups sugar
 2 tablespoons light corn syrup
 1/8 teaspoon salt
 Cook slowly, stirring until sugar dissolves.
 Cook to soft-ball stage, 238°. Remove from heat
 Add: 2 tablespoons butter. Cool to lukewarm without stirring. Add: 1 teaspoon vanilla. Beat with mixer or by hand until thick and no longer glossy. Beat in 1 cup nut meats coarsely chopped. Spread into buttered 8" pan. When firm, cut into squares. Recipe can be doubled successfully. 2 dozen pieces.

CORN FLAKE CANDY

Mrs. Virginia Gailley

1 cup white sugar
 1 cup Karo candy *** I think she means syrup, probably light
 Bring to a rolling boil, soft ball
 Stir in 8 ozs. Peanut butter
 6 cups corn flakes
 Spoon onto wax paper.

CARMEL CORN

Lucille Waterstradt

6 quarts popped popcorn
 2 cups brown sugar
 1/2 cup dark corn syrup
 2 sticks margarine
 1/2 teaspoon cream of tartar
 1 teaspoon soda
 Combine sugar, syrup, oleo & cream of tartar boil 5 minutes. Remove from heat & add soda. Pour over corn. Place in 250° oven for 1 hour stirring once or twice. Store in tightly covered container.

FUDGE

JoAnne Heaton

2 cups of white sugar
 2 tablespoons cocoa mixed with 1/2 cup of milk to a paste. Boil until it forms a soft ball in cold water. Take off the stove and add:
 1 teaspoon of vanilla
 lump of butter
 2 tablespoons marshmallow cream
 add nuts. Then pour into greased pan.

TOFFEE

Janet Taylor

1 cup butter, melted
 1 1/3 cup sugar
 1 tablespoon light Karo syrup
 3 tablespoon water
 Cook to 300°-(hard crack) add 1/2 cup chopped nuts. Pour immediately onto cookie sheet. Spread pieces of Hershey bar on candy. Sprinkle with chopped nuts. Chill. When set turn over and spread melted Hershey on the other side.

ROCK CANDY

Sandy Irely

3 1/2 cup white sugar
 1 cup white syrup
 1 cup water
 1 teaspoon oil flavoring
 Boil to 300°, remove from stove and add flavoring and coloring. Pour on well covered marble slab. (I use my counter top.) Immediately sprinkle with plenty of powdered sugar and cut as soon as possible in small pieces with scissors. Makes about 3 pounds.

Dear Mr. [Name],

I have the pleasure to inform you that your letter of the 15th inst. has been received. The same has been forwarded to the proper authorities for their consideration. I am sorry that I cannot give you a more definite answer at this time, but I am sure that you will understand the necessity of this delay.

I am, Sir, very respectfully,
Your obedient servant,
[Signature]

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Miscellaneous

HONOLULU PUNCH

Verla Wolfgang

- 2 46 oz. cans unsweetened pineapple juice
- 1 6 oz. frozen lemonade
- 1 6 oz. frozen orange juice
- 1/3 cup lime juice
- 1 cup sugar

Combine and chill thoroughly. Just before serving add:

- 4 1 pt. 12 oz. bottles pale dry gingerale
 - 1 1 pt. 12 oz. bottle carbonated water
- Serves 35 to 40 people.

TUNA DIP

Dallas King

- 1 can white albacore tuna, drained (water packed)
 - 1/2 cup chopped onion
 - 1/3 to 1/2 of a 8 oz. carton sour cream
 - 1/2 to 1 teaspoon garlic salt
 - 1 hard boiled egg
- Put all ingredients in blender, blend until smooth. Correct seasoning to taste. Should be of good dipping consistency. Serve as a dip for raw vegetables--- carrots, celery, cherry tomatoes, raw cauliflower, & green peppers.

HOLIDAY PUNCH

No name

2/3 cup sugar
6 inches of stick cinnamon, broken up
2 teaspoons whole allspice
1 to 2 teaspoons whole cloves
1/2 teaspoon salt
1 quart cranberry juice cocktail
1 number 2 can unsweetened pineapple juice
Simmer above for 10 minutes. Strain and chill. When ready to serve add 1 bottle (1 pint, 12 oz.) ginger ale, chilled. Pour all of above over ice cubes. Float orange slices on top.

PIZZA DOUGH

Phyllis Beale

Dissolve 1/2 teaspoon yeast in 3/4 cup plus 2 tablespoons warm water. Blend in 3 cups flour & 1 teaspoon salt to make very stiff dough. Let rise until double. Roll dough into two 14" x 10" shapes.

CALIFORNIA GOOK (SANDWICH SPREAD)

Mrs. Lukomski

1 pound medium cheddar cheese
2 hard boiled eggs
2 tablespoons mayonnaise
1 tablespoon worchestershire sauce
1 jar pimentoes
10 black olives
1/2 onion
2 tablespoons chopped green pepper
Shred the cheese & the rest of the ingredients & blend. Put on french slices of bread & put in the oven at 325° till well toasted. Serve hot.

LEMON OR LIME COOLER

Clara Mae Bean

Make either lemonade or limeade, can be fresh, canned frozen or kool-ade. Add an equal amount of gingerale. Spoon sherbert into filled glasses or punch bowl.

Vegetables

EGGPLANT & MOZZARELLA

Jane Sherwood

Peel eggplant with potato peeler, slice 1/4" thick.
Coat with pancake flour & dip in egg & milk mixture.
Fry in hot oil for 1 minute on each side. In
casserole dish put:
a layer of sauce
a layer of eggplant
grated Romano cheese & sliced mozzarella cheese
repeat in order given until sauce is the last on top.
Top with cheese. Cover dish and bake at 325° for 20
minutes or until sauce is bubbly and cheese is melted.

SAUCE FOR ABOVE:

1 medium onion, sliced
1 small can tomato paste
1 small can tomato sauce
medium sized can stewed tomatoes
Fry onion in oleo. Add rest of ingredients plus salt &
pepper. Bring to boil, lower heat, simmer 40 minutes.

BAKED BEANS

Lyla Waltersdorf

2 cups dry navy beans, look them over and discard any that are not good. Wash thru 2 or 3 clean waters, then let soak for 2 hours. Drain and cover with fresh water to cover real good. Cook slow until tender, about 2 hours. Cook with a ham bone or pieces of bacon. Add 2 tablespoons dark molasses
2 tablespoons mustard
salt and pepper to taste
Bake in 1½ quart casserole, uncovered for 2½ hours at 350°.

HERBED POTATO BAKE

Jeanne Dee

½ cup melted butter or oleo
1 package onion soup mix
1 tablespoon rosemary, well smashed
4 to 6 medium to large potatoes, peeled
Mix together melted butter, onion soup mix and rosemary. Cut potatoes into ¼" to ½" slices. Toss with butter mixture. Place in oven-proof baking dish, cover and bake at 350° about 1 hour, until potatoes are fork tender. Great with fish.

SCALLOPED POTATOES

Joyce Castle

1 can condensed cream of chicken soup
½ to ¾ cup milk
dash of pepper
4 cups thinly sliced potatoes
1 small onion, thinly sliced
1 tablespoon butter or oleo
dash of paprika
Blend soup, milk, and pepper. Arrange alternate layers of potatoes, onion, and sauce in 1½ quart casserole. Dot top with butter; sprinkle with paprika. Cover; bake in a 375° oven 1 hour. Uncover; bake 15 minutes more. Serves 4 to 6.

HEARTY CABBAGE SOUP

Jeanne Dee

2 or 3 pounds spare ribs or leftover ham with bone.
1 medium cabbage
1 1#11oz. size can sauerkraut
1 pound carton dairy sour cream
In 8 Qt. kettle. Cover meat and simmer until meat falls off the bones. Strain broth, reserving meat. Add sauerkraut and cabbage (chopped as for cole slaw) to broth. Pick meat from bones and return to soup. Simmer until cabbage is tender. Add sour cream, stirring well to blend. Add salt to taste. Serve hot. Maybe with Rye bread.

EGGPLANT SUPREME RELISH

Phyllis Beale

2 cups finely chopped, cooked eggplant
1/2 green pepper finely chopped (about 1/2 cup)
4 oz. finely chopped onion
3 cloves garlic, finely minced
1/4 cup vinegar
2 tablespoons salad oil
salt and pepper to taste. Chill

GREEN BEANS AND MUSHROOMS

No name

1 Quart of green beans or yellow wax beans
1 can of cream of mushroom soup.
Can top with crushed potatoes chips or a can of french fried onion rings. Can leave plain. Bake in a 350° oven.

ORANGE-GLAZED CARROTS

Phyllis Mason

1 $\frac{1}{2}$ pound carrots, cut in strips

2 teaspoons flour

$\frac{1}{4}$ cup brown sugar

$\frac{1}{2}$ teaspoon salt

1 tablespoon vinegar

1 tablespoon lemon juice

$\frac{1}{2}$ cup orange juice

1 tablespoon grated orange peel

2 tablespoons butter

Blend together flour, sugar and salt. Add vinegar, juices and orange peel. Bring to a boil. Add butter, cook 5 minutes. Put carrots in a 1 quart baking dish. Pour sauce over carrots. Bake in a covered pan in a 350° oven. Bake about 1 hour, until tender. Makes 6 servings.

SWEET POTATO CHIPS

No Name

Peel raw sweet potatoes. If very large, cut potato in half lengthwise. Cut into thin slices and fry in hot oil until tender and slightly crisp. Drain on several layers of paper towel. Salt lightly and serve while slightly warm.

BRUSSELS SPROUTS WITH SOUR CREAM

No Name

1 box frozen brussels sprouts

1 cup diced onions

1 tablespoon butter

1 cup sour cream

Cook brussels sprouts according to frozen box directions. Saute onion in butter until golden yellow. When sprouts are tender, drain well. Add sour cream. And stir to coat sprouts with cream. Garnish with browned onions.

Salads

CHERRY COKE SALAD

Lee Garner

- 1 pound can Bing cherries (sweet)
- 1 pound 4 oz. can crushed pineapple
- 6 oz. package cherry gelatin
- 2 6½ oz. bottles Coca-cola

Drain juice from fruit; add water to make 2 cups. Heat juice to boiling; add gelatin, stir until dissolved. Cool; add cola and fruit. Pour into 1½ quart mold. Chill until set. Serve with salad dressing, cream cheese dressing or whipped cream. May garnish with curly endive, topped with fresh orange slices & cream cheese balls, rolled in chopped nuts.

QUICKY SALAD

Darlene Cook

- 1 carton small curd cottage cheese
- 1 carton cool whip
- 1 can mandarin oranges
- 1 can pineapple, chunk or tidbit, drained
- 1 box orange jello

Mix together above ingredients. Let set a short while.

FREEZER SLAW

Mrs. John Allen

1 medium head cabbage, grated
 1 carrot, grated
 1 green pepper, chopped fine
 1 teaspoon salt, add to cabbage, let stand 1 hour.
 Squeeze out juice. Add carrot & green pepper.
 While cabbage is standing make a syrup of: 1 cup
 vinegar
 1/2 cup water
 2 cups sugar
 Tie in a bag & drop in above mixture-
 1 teaspoon celery seed
 1 teaspoon mustard seed
 Bring to a boil, let boil 1 minute. Let stand until
 luke warm. Pour over cabbage mixture. Place in
 containers & freeze.
 This can be refrozen several times without losing
 quality.

FROZEN CRANBERRY SALAD

Juanita Bradley

1 pound cranberries (ground coarse)
 2 cups sugar
 Mix above, let stand at least 2 hours, or over night
 if possible.
 Add- 10 marshmallows, cut up fine
 1 number 2 can crushed pineapple, drained
 1/2 cup chopped nuts
 1 pint whipping cream, whipped
 Pour into large rectangular baking dish.
 Freeze. Serves 16

CINNAMON-APPLESAUCE MOLD

Lois Pugh

1/2 cup red cinnamon candies
 1 cup water
 1 3 oz. package cherry jello
 1 can 20 oz. applesauce
 Heat cinnamon candies & water over medium heat until
 candies dissolve. Remove from heat, add jello, stir
 until dissolved. Stir in applesauce. Pour into
 mold & chill. Serves 6. Espically good with ham
 or turkey.

SPAM MACARONI SALAD

Gloria Robbins

1 8 oz. package elbow macaroni, cooked in 4 cups
 boiling salted water until done, cool.
 Add:
 3/4 cup celery, diced
 1 can spam, diced
 1/2 cup onions, diced
 1 tablespoon minced parsley
 3/4 cup salad dressing
 salt & pepper to taste
 Mix well, keep chilled.

COTTAGE CHEESE SALAD

Ruth Brower

1 Large package lime jello
 1 cup hot water
 1 small can crushed pineapple
 1 pound package small curd cottage cheese
 1/2 cup salad dressing
 2 tablespoons sugar
 Cut up celery, lettuce, nut meats and maraschino
 cherries in small pieces until salad is thick.
 There is no certain amount of above ingredients.
 Molded until set.

ORANGE DELIGHT SALAD

Shirlene Harris

1 Large package of orange jello
 1 cup boiling water
 Mix well. Fold in 1 pint of orange sherbet and 1
 whipped package of dream whip. Fold in 1 drained
 can of mandarin oranges. Pour in mold.

FROSTED JELLO SALAD

Gloria Robbins

2 packages lemon jello
2 cups boiling water
2 cups 7-up
1 cup miniature marshmallows
2 large bananas, sliced
1 cup crushed pineapple, drain juice, save.
Dissolve jello in water, stir in cold 7-up, chill until it thickens. Add the rest. Chill. Pour into 9" x 12" pan.

Topping:

$\frac{1}{2}$ cup sugar
2 tablespoons cornstarch
1 cup pineapple juice
1 egg
2 tablespoons butter
1 cup whipping cream

Mix egg with pineapple juice, add sugar & cornstarch. Cook over low heat until thick. Add butter. Chill. Whip cream & fold into mixture. Then spread on top of firm jello.

OLD FASHIONED COLE SLAW

Lois Young

2 cups shredded cabbage
 $\frac{1}{2}$ cup shredded carrots
 $\frac{1}{2}$ cup shredded onions
 $\frac{1}{2}$ cup shredded celery

Mix together & put over cabbage mixture, 2 tablespoons sugar, 1 tablespoon vinegar, 6 tablespoons cream & 1 tablespoon salad dressing.

HEAVENLY HASH

Ruth Brower

2 cup cold cooked rice
2 cups miniature marshmallows
1 $\frac{2}{3}$ cups pineapple tidbits, drained
 $\frac{1}{2}$ cup maraschino cherries
 $\frac{1}{2}$ cup nuts
1 cup heavy cream
 $\frac{1}{2}$ cup sugar
1 teaspoon vanilla
Combine rice, marshmallows, pineapple, cherries and nuts. Whip cream, gradually adding sugar and vanilla. Fold into rice mixture. Chill. Make 8 servings.

HAWAIIAN SALAD

Judy Tink

1 small can mandarin oranges
1 small can crushed pineapple
1 cup minature marshmallows
1 cup coconut
1 cup sour cream
Make at least 8 hours ahead and chilled.

SAUERKRAUT SALAD

Julia Whitaker

1 can bean sprouts
 $\frac{1}{2}$ Quart sauerkraut
1 cup diced onions
 $\frac{1}{2}$ cup celery
 $\frac{1}{2}$ cup green pepper
 $\frac{1}{2}$ cup red pepper
Boil 1 cup sugar, and 1 cup vinegar, 10 minutes and pour over mixture.

HOMEMAKE SALAD DRESSING

Doris Rice

1 cup sugar
 $\frac{1}{2}$ teaspoon dry mustard
1 egg
2 tablespoons Flour
 $\frac{1}{2}$ cup vinegar
 $\frac{1}{2}$ cup water
1 tablespoon butter
Put all in pan. Cook until thick.

RHUBARB SALAD

Phyllis Beale

3 cups rhubarb
 ½ cup sugar
 ½ teaspoon salt
 Cook with no water until tender. Add:
 1 six oz. strawberry jello
 2 cups cold water
 1 cup diced celery
 ¼ cup lemon juice

QUICK BEAN SALAD

Ann Haarer

1 can green beans
 1 can yellow wax beans
 1 can kidney beans
 1 can chic-peas
 1 onion
 1 mango, thinnly sliced
 ½ cup vinegar
 ½ cup vegetable or salad oil
 2/3 cup sugar
 salt to taste
 Combine, let set overnight in refrigerator.
 Will keep a long time.

ALASKAN FRUIT SALAD

Ann Haarer

1 package unflavor gelatin
 1½ cup lemonade
 ½ cup dream whip
 1-11 oz. can drained mandarin orange
 1 can crushed pineapple, drained
 ½ cup quartered marachino Cherries
 1 3 oz. package regular vanilla pudding mix
 Soften gelatin in ½ cup lemonade. In sauce-
 pan, combine remaining lemonade, pudding
 mix and softened gelatin. Cook and stir over
 med. heat. Heat until thick and bubbly.
 Chill till set. Whip dream whip or whip
 cream. Fold in fruit and whip. Garnish with
 fruit.

RECEPTION SALAD

Edna Carlen

1 lemon jello
 1 number 2 can crushed pineapple, drained
 2 packages 3oz. cream cheese (save)
 ½ cup marashino cherries
 ½ cup celerv, cut fine
 ½ cup nuts
 1 package dream whip or ½ cup whipping
 cream. Whipped
 Dissolve jello in pineapple juice (add
 enough water to make 1 cup)
 I add cream cheese too. Beat until dis-
 solved. When it is cool, Add other ingred-
 ients. Fold in whipping cream.

CABBAGE PEPPER SLAW

Judy Tink

4 cups shredded cabbage
 ½ cup chopped green pepper
 1 teaspoon salt
 1/8 teaspoon white pepper
 2 tablespoons sugar
 1 teaspoon celery seed
 2 tablespoons tarragon vinegar
 1 teaspoon prepared mustard
 ½ cup salad dressing or mayonnaise
 Combine vegetables, salt, pepper, sugar
 and celerv seed. Combine vinegar, mustard
 and salad dressing. Add to vegetables and
 mix thoroughly. Serves 6.

PINEAPPLE SALAD

Eileen Young

1 package orange or lime Jello
 1 package cream cheese
 1 small can crushed pineapple
 1/3 cup cream
 Dissolve jello with 1 cup hot water. Add
 1 cup cold water. When cool add pineapple.
 Soften cheese and add cream, and whip to-
 gether. Maraschino cherries or celery can be
 added.



Bread & Rolls

GRATE GRANDMA'S SALT RISIN BREAD

MonaJean Green

3 medium potatoes, raw
3 tablespoons corn meal
1 teaspoon sugar
4 cups boiling water
Peel and slice raw potatoes, add corn meal,
sugar, pinch of salt and boiling water.
Wrap mixture in heavy cloth. Cover and
allow to stand in a warm place over night.
Remove potatoes and add:
2 cups lukewarm milk
1 cup water
1/8 teaspoon soda
2 teaspoons salt
2 tablespoons melted shortening
Enough flour to make dough stiff enough to
knead (about 7 or 8 cups maybe more)
Knead until smooth and elastic, then form into
loaves. Place in well greased pans, cover.
Let rise until double in bulk. Bake in 400°
oven until done. Makes 3 loaves.

EASY REFRIGERATOR ROLLS

No name

2 cups warm water or potato water (not hot)
 2 packages active dry yeast
 $\frac{1}{2}$ cup sugar
 2 teaspoons salt
 $6\frac{1}{2}$ to 7 cups flour
 1 egg
 $\frac{1}{4}$ cup soft shortening

Dissolve yeast in water, in mixing bowl.
 Add sugar, salt, and about half of the flour.
 Beat thoroughly 2 minutes. Add egg, shortening, beat in gradually remaining flour until smooth. Cover with damp cloth; place in refrigerator. Punch down occasionally. About 2 hours before baking cut off amount needed. (Return remaining dough to refrigerator) Shape into rolls and place on greased baking sheet. Brush tops with melted butter. Let rise until light, ($1\frac{1}{2}$ to 2 hours) Heat oven to 400° . Bake 12 to 15 minutes. Makes 4 dozen medium rolls.

MOM'S SWEDISH RYE BREAD

Loretta Heiler

Crumble 1 package yeast in $\frac{1}{4}$ cup warm water. Add $\frac{1}{2}$ teaspoon sugar.
 In a saucepan mix: 3 cups water, $\frac{1}{2}$ cup sugar, 2 teaspoons salt. 2 teaspoons molasses 2 tablespoons shortening, 1 tablespoon Caraway seed. Stir & heat until shortening is melted. Pour into large mixing bowl. Cool to lukewarm. Add yeast mixture, stir. Add 2 cups rye flour. Keep adding white flour until stiff, kneading all the time. Dough should be elastic. Put in greased bowl, let rise until double in bulk. Divide into 3 parts and shape into loaves. Put into well greased pans. Let rise until double again. Bake 45 minutes at 365° .

BANANA NUT BREAD

Fern Hills

$\frac{1}{4}$ cup shortening
 $\frac{1}{4}$ cup sugar
 1 egg, beaten well
 1 cup bran, any type can be used
 2 tablespoons water
 $1\frac{1}{2}$ cup mashed bananas
 $1\frac{1}{2}$ cup sifted flour
 2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon soda
 1 teaspoon vanilla
 $\frac{1}{2}$ cup chopped nuts

Cream shortening & sugar. Add eggs, then bran. Mix well. Combine water & bananas, add alternately with sifted dry ingredients, mix thoroughly. Add vanilla & nuts. Bake 1 hour at 350° .

DATE-NUT BREAD

Elaine Frost

1 cup seeded & cut dates ($\frac{1}{2}$ pound)
 1 cup boiling water, add:
 1 teaspoon baking soda, pour over dates, let cool.
 Add- $\frac{3}{4}$ cup sugar
 1 egg, beaten
 2 cups flour
 $\frac{1}{2}$ teaspoon salt
 1 teaspoon baking powder
 Mix well, then add
 1 cup chopped walnuts
 $\frac{3}{4}$ cup candied fruit
 $\frac{1}{2}$ teaspoon vanilla
 3 tablesppons mayonnaise

Bake in loaf pan 1 hour at 350° .

WONDERFUL PINEAPPLE DATE BREAD Loretta
Heiler

1 egg, beaten slightly with fork
Add- 1/3 cup milk
1 cup pineapple, 9 oz. can crushed, undrained
1 cup dates, chopped
1/3 cup salad oil, or melted shortening.
Stir until just combined. Then combine & add
3 cups flour
4 teaspoons baking powder
3/4 teaspoon salt
3/4 cup sugar
Stir just enough to moisten dry ingredients.
Do not beat. Pour into greased loaf pan.
Bake 1 hour at 350°. Cool 5 mins. Remove
from pan. Cool on rack. Slices easier if
kept overnight. More flavor too. 1 Loaf

BANANA BREAD Wilma Causie

Cream together:
1 cup sugar
1/2 cup shortening
2 eggs
Add:
2 cups flour
1 teaspoon soda
1/2 teaspoon baking powder
1 cup nuts of any kind
1 cup bananas
Bake at 350° for 50 minutes, lower heat to
250° for 10 minutes. Makes two small loaves.

BANANA NUT BREAD Louise Braman

2 cups flour 1 egg
2 teaspoons baking powder, 1 cup sugar
1/2 teaspoon salt (white or brown)
2 tablespoons shortening, 2 tablespoons
sour milk, 1 1/2 cups mashed bananas, 1/2 cup
nut meats. Cream sugar, shortening & egg.
Add dry ingredients & milk & bananas, then
nut meats. Pour into pan lined with wax
paper. Bake 1 hour at 350°.

PUMPKIN BREAD

Betty Rood

2 cups sugar
4 eggs
1 cup shortening
2 cups canned pumpkin
3 1/2 cups flour
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
2 teaspoons soda
2 teaspoons baking powder
2/3 cups water
Cream together sugar & shortening. Add eggs
pumpkin & water. Mix thoroughly. Sift to-
gether remaining ingredients, add to mixture
stir well. Pour into greased loaf pan.
Bake at 350° for 50 to 60 minutes.
* 1 cup chopped walnuts or raisins may be
added with dry ingredients.

CRANBERRY BREAD

Jeanne Dee

1/2 cup shortening or margerine
1 cup sugar
2 eggs
1 teaspoon almond extract
1/2 teaspoon vanilla
2 1/2 cups flour
2 1/2 teaspoons baking powder
3/4 teaspoon salt
1 1/2 or 2 cups whole cranberries, fresh or
1 cup milk frozen
3/4 to 1 cup raisins
3/4 cup almonds or walnut
Cream sugar and shortening. Add eggs and
extracts. Add flour, baking powder and salt
mixture alternately with milk. Stir in
nuts, raisins and cranberries. Pour into
greased and floured loaf pans, (3 about 1/2
full) Bake 350° for 1 to 1 1/2 hours.

PUMPKIN BREAD

Janet Taylor

2 2/3 cups sugar
2/3 cup shortening
4 eggs, beaten
2 cups canned pumpkin
2/3 cup water
2 1/3 to 3 1/2 cups flour
2 teaspoons soda
1/2 teaspoon baking powder
1 1/2 teaspoon salt
1 teaspoon cinnamon
1 teaspoon cloves
2/3 cup dates, cut up
2/3 cup chopped nuts
2/3 cup raisins

Cream together shortening and sugar. Add beaten eggs, pumpkin, and water. Mix well. Sift together flour and other dry ingredients. Add gradually to the pumpkin mixture, blending well after each addition. Stir in dates, nuts, and raisins. Pour into greased bread tins. Bake 60 to 75 minutes, at 350°. Makes 2 to 3 loaves.

NUT AND RAISINS BREAD

Jane Sherwood

1 cup raisins
1 teaspoon soda
Add: 1 cup boiling water and let stand over night.
In the morning add:
1 tablespoon lard
3/4 cup brown sugar
1 level teaspoon soda
1 egg

1/2 cup nutmeats
1 1/2 cup flour
Mix well. Put in greased pea cans, and fill 1/2 full.
Bake 1 hour at 300°.

SWEDISH RYE BREAD

Jeanne Dee

2 cups scalded milk
1 tablespoon and 2 teaspoon salt
1/4 cup light molasses
1/4 cup margarine or butter
2 packages yeast
2 cups water
7 cups white flour
4 cups rye flour
2 tablespoon caraway seed

Pour milk over salt, molasses, and margarine. Add water, then cool to lukewarm, add yeast and white flour and beat smooth. Stir in caraway seed. Add rye flour gradually to make a sticky, medium-stiff dough. Knead until smooth (using additional rye flour if necessary) Put in butterd bowl and let rise, covered, until double, about 2 hours. Punch down and let rise again to double. Turn out and shape into 4 loaves, on buttered cookies sheets, Sprinkled with cornmeal and let rise. Bake 375° for 30 to 40 min. or until done.

HEALTH BREAD

Phyllis Beale

1 cup bran
1 cup white flour
2 cups graham flour
1/2 cup of sugar
1/2 teaspoon salt
1 teaspoon soda
1 teaspoon baking powder
1 cup raisins
2 cups sour milk
2 eggs

Makes 1 large loaf. Bake 350° for 1 hour.

ORANGE GLORY ROLLS

Loretta Heiler

Combine: $\frac{1}{2}$ cup margarine
 2 cups sugar
 1 cup orange juice & pulp
 $\frac{1}{2}$ cup grated orange rind
 Put in saucepan. Boil 6 minutes, stirring constantly.
 Place 1 tablespoon in well greased muffin cups.
 Soften: 2 packages yeast in
 $\frac{1}{2}$ cup warm water
 Combine: $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup shortning
 2 teaspoons salt
 1 cup boiling water, in large mixing bowl.
 Add: $\frac{3}{4}$ cup cold water, cool to lukewarm.
 Blend in 2 unbeaten eggs, yeast. Add $7\frac{1}{2}$ to 8 cups
 flour, gradually to form stiff dough. Beat well.
 Toss on well floured surface until no longer sticky.
 Roll $\frac{1}{3}$ at time on floured surface to 12"x10" rec-
 tangle. Brush with melted butter. Roll (as jelly
 roll) starting with 12" side. Cut in 1" slices.
 Place in muffin cups, cut side down. Let rise until
 light, 45 to 60 minutes, in warm place. Bake at
 375° for 15 to 20 minutes. Cool 30 seconds, invert,
 let sauce drain onto rolls. Makes 3 dozen.

NUT BREAD

Louise Braman

3 cups flour
 3 teaspoons baking powder
 $1\frac{1}{2}$ cups brown sugar
 $\frac{1}{2}$ teaspoon salt
 $1\frac{1}{2}$ cups milk
 1 cup chopped nut meats
 Mix (adding nut meats last). Bake in well greased
 and floured pan (or use wax paper). Bake 45 to 60
 minutes, at 350°.

QUICKIE CINNAMON ROLLS

Loretta Heiler

Soak 1 package dry yeast in $\frac{1}{4}$ cup warm water. Pour
 $\frac{1}{3}$ cup warm milk over 2 tablespoons sugar, 1 tea-
 spoon salt. Stir to dissolve. Beat in 2 tablespoons
 shortening, one egg, 1 cup flour, softened yeast.
 Cover with wax paper. Let rise in warm place 15 min-
 utes. Stir in 1 to $1\frac{1}{4}$ cups flour-to make a soft dough.
 Turn out on lightly floured board. Knead lightly.
 Roll in 8" x 15" oblong. Spread with soft butter.
 Sprinkle with sugar & cinnamon. Roll lengthwise, jelly
 roll fashion. Cut into 12 equal pieces. Place in
 greased muffin cups. Cover with greased wax paper.
 Let rise 20 minutes. Bake 425° for 15 to 18 minutes.
 Frost with powdered sugar glaze while warm. Makes 12.

BREAD DRESSING

Bea Mayer

1 cup butter or oleo
 $\frac{3}{4}$ cup finely minced onion
 12 cups bread crumbs or cubes
 $1\frac{1}{2}$ cups chopped celery, stalks & leaves
 1 tablespoon salt
 1 teaspoon pepper
 1 tablespoon dried dill, thyme or marjoram
 poultry seasoning (to taste)
 Melt butter in large heavy skillet. Add onion & cook
 til yellow, stirring occasionally. Stir in some bread
 crumbs. Heat, stirring to prevent excessive browning.
 Turn into deep bowl. Mix in remaining ingredients
 lightly. For dry stuffing, add little or no liquid.
 For moist stuffing, mix in lightly with fork, just
 enough hot water or broth to moisten dry crumbs. Cool
 and place stuffing in bird when ready to bake. Makes
 3 quarts.

GIBLET STUFFING

Simmer heart, gizzard & neck from chicken or turkey
 until tender, 1 to 2 hours. Add to bread stuffing
 above.

OYSTER DRESSING

Mrs. Jones

$\frac{1}{2}$ cup butter
 3 tablespoons chopped onions
 4 cups soft bread crumbs
 2 cups oysters, chopped up
 $\frac{1}{2}$ cup chopped celery
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
 $\frac{1}{2}$ teaspoon poultry seasoning, sage or thyme
 $\frac{1}{2}$ cup chopped parsley (optional)

Makes enough for 8# turkey.

KNOEPFLES

Loretta Heiler

Beat 4 eggs, add 1 cup water, mix well. Add 3 cups flour, 1 teaspoon salt, $\frac{1}{2}$ teaspoon baking powder, beat well. Have a large pan of water, boiling. With a knife cut off batter from the edge of a tablespoon (take a spoonful of batter, and cut about 6 slivers of batter from each spoonful) into simmering water. When surface is covered, cook until done (minute or two). Skim them off with a slotted spoon. Repeat until all the batter is used. Butter them, or pour hot cracklings or brownings from pork roast, chops or spare ribs over knoenfiles.

DUMPLINGS

No name

$1\frac{1}{2}$ cups flour
 2 teaspoons baking powder
 $\frac{3}{4}$ teaspoon salt
 Add 3 tablespoons vegetable oil
 $\frac{3}{4}$ cup milk
 Mix only until blended, drop by spoonfuls onto chicken or meat in boiling meat stock. Cook 10 minutes with kettle uncovered, then cover tightly and cook 10 minutes more. Serve at once. I add sage, parsley, garlic and/or paprika, with flour.

BISCUITS

No Name

2 cups flour
 3teaspoons baking powder
 1 teaspoon salt
 6 tablespoons vegetable oil
 $\frac{3}{4}$ cup milk

Stir to make soft dough. Put out on lightly floured board, or wax paper. Pat into shape about 1" thick. Cut with buscuit cutter or glass that has been dipped in flour. Put on ungreased cookie sheet or if you like real soft buscuits fit snuggly into 9" x 13" pan. Bake at 450° for 10 to 20 minutes.

CINNAMON PUFF MUFFINS

JoAnne Heaton

Sift together:

$1\frac{1}{2}$ cup flour
 $1\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon nutmeg

Cream:

$\frac{1}{3}$ cup soft shortening
 $\frac{1}{2}$ cup sugar
 1 egg

Add flour mix to creamed mix alternately with $\frac{1}{2}$ cup milk. Stir in $\frac{1}{2}$ cup raisins. Spoon into greased muffin pan. Bake at 425° for 20 minutes. Remove from pans & while hot, dip each into $\frac{1}{3}$ cup melted butter, then in $\frac{1}{2}$ cup sugar with 1 teaspoon cinnamon added.



Meat, Fish & Poultry

MEXICAN ROUND STEAK

Billie L. Morrison

Round Steak

$\frac{1}{2}$ cup Salad Oil

Garlic Salt or Powder

1 onion (chopped)

2 cans stewed tomatoes

1 4oz. can green chillis

1 teaspoon salt

Brown steak in oil, place in large oven pan. In small sauce pan, put stewed tomatoes, onions, garlic powder, salt & chopped green chilis. Simmer 20 Min. Pour sauce over steak, cover with foil. Bake 2 hours in 325° oven. Extra sauce is served over rice.

BAKED PORK CHOPS

Joyce Cornell

Dredge 6 pork chops with flour, salt, & pepper. Brown in hot salad oil. Arrange in baking dish with slice of lemon on each chop. Mix 1 cup catsup, $\frac{1}{2}$ cup water, & 3 tablespoons brown sugar. Pour over chops. Bake uncovered approximately 1 hour, at 350°.

MEAT LOAF

Loretta Heiler

1½ pounds ground beef
 ½ cup med. cracker crumbs
 2 beaten eggs
 1 cup seasoned tomato sauce
 ¼ cup finely chopped green onion
 2 tablespoons chopped green pepper
 1 teaspoon salt
 dash thyme, dash marjoram
 Mix well. Shape mixture in a loaf in a shallow dish.
 Score the top by pressing the handle of a wooden spoon
 over it. Fill score mark with chili sauce. Bake 1
 hour 15 min. at 350°.

MEAT LOAF

Mrs. Jeff Davis

1½ pounds ground beef
 1 egg
 1 cup raw quakers oats
 1 cup tomato paste
 1 cup chopped onions
 ½ cup chopped celery (tops can be used)
 salt
 Mix well, put in pan.
 Bake at 375° for 1½ hours.

HOBO STEW

Jane Sherwood

1 layer potatoes
 1 layer onions
 1 layer ground beef
 1 large can red beans
 1 can tomato soup
 salt & pepper
 Put in casserole dish as given.
 Bake 1 hour at 350°.

HAMBURG PIE

Brown: 1 pound ground beef
 1 medium chopped onion
 ¾ teaspoon salt
 Dash pepper
 Add: 2 cups green beans, cooked & drained
 1 can tomato soup
 Pour into 1½ quart casserole, top with mashed potatoes.
 Bake at 350° for 25 to 30 minutes.

SAVORY CHICKEN

Clara Mae Bean

4 cups diced cooked chickens
 3 cups fine soft bread crumbs
 1½ cups cooked rice
 ¾ cup chopped onions
 ¾ cup chopped celery
 1/3 cup chopped pimiento
 ¾ teaspoon salt
 ¾ teaspoon poultry seasoning
 1½ cups chicken broth
 1½ cups milk
 4 eggs, slightly beaten
 Combine all ingredients. Spoon into 9"x13" baking
 dish. Bake at 350° for 50 to 55 mins. or until knife
 inserted in center comes out clean. Serve with sauce.
 Sauce: 1 can cream of mushroom soup
 ¼ cup milk
 1 cup dairy sour cream
 Heat and stir just till hot.

SALMON LOAF

Shirlene Harris

1 can salmon
 1 can cream of mushroom soup
 ½ cup diced celery
 2 cups scrunched up potato chips
 2 eggs
 1 tablespoon diced onion
 Stir all ingredients together.
 Bake at 350° for 45 minutes.

TUNA AND CHOW MEIN CASSEROLE

Ruth Brower

- 1 cup chow mein noodles
- 1 small can tuna
- 1 can mushroom soup
- 1 cup cashew nuts
- 1 cup chopped onion
- 1 cup chopped celery
- 1 cup water
- dash of salt

Combine mixture together and then sprinkle a few noodles on top. Bake 375° for 30 minutes.

FANCY CHICKEN

Jeanne Dee

- Fryer Parts
- Melted butter or margarine
- onion salt
- garlic powder
- Oregano

Place chicken parts on cookie sheet. Brush with melted butter and sprinkle rather liberally with onion salt, then garlic powder, then oregano. Bake at any temperature from 325° to 425°. Depending on how much of a hurry you are in. Until chicken is golden brown. 30 minutes to 1 1/4 hours.

PORCUPINE BALLS

Mrs. Mel Battige

- 1 pound hamburger
- 3/4 cup minute rice
- salt and pepper
- can of tomato soup

Combine rice with hamburger, salt and pepper. Form in small balls and place in fry pan. Pour soup over and cook slowly for 1 hour. Check from time to time. You may have to add water occasionally.

SATURDAY NIGHT BURGER SPREAD

Gloria Robbins

- 1 pound ground beef
- 1/2 cup chopped onions
- 2 tablespoons shortening
- 1 can Chicken Gumbo soup
- 2 tablespoons catsup
- 2 tablespoons mustard
- 1/2 teaspoon salt

Brown meat in shortening, add onions, cook until brown. Add the rest of the ingredients then simmer for 20 minutes. Put on hamburger buns and serve.

MEAT CABBAGE ROLLS

Juaneta Bradley

- 1 large head cabbage
- 1 1/2 pounds ground beef
- 1/4 pound sausage
- 1/4 cup rice (about 1/4, if desired)
- 1 egg
- 1 tablespoon onion, chopped
- 1 teaspoon green pepper, chopped
- 1/2 teaspoon garlic
- 1 cup tomatoes
- salt & pepper

Cook rice, set aside. Remove cabbage leaves and simmer in hot water. Mix meat mixture together (all ingredients, except cabbage) Place heaping tablespoonful on cabbage leaf roll up and fasten with toothpicks. Place in baking dish. Baste with tomato juice. Bake 2 hours in 400° oven, or until done.

BEEF STEW

Pat Pulling

- 2 1/2 pounds cubed beef, 1 cup sliced celery, 3 large carrots sliced, 8 to 10 potatoes cubed, 2 packages onion soup mix, 3 tablespoons minute tapioca, 1/2 teaspoon black pepper, 2 teaspoons sugar, 6 cups water. Mix all the ingredients in an electric fry pan. Cook at 200° covered for 5 hours. Serves 8.

ESCALLOPED CHICKEN

Pat Pulling

Approximately a 5 pound chicken

1 medium onion

celery tops

salt & pepper

Simmer chicken till well done in water with above items. While chicken is cooking place 12 slices of white bread in oven at 200° till crisp. Roll out on waxed paper till crumbs are fine.

Place chicken pieces in a large bowl. Reserve about ½ cup of crumbs for topping. Add rest to chicken. Season broth with Herb-ox chicken bouillon to taste. Beat 2 eggs into small amount of seasoned broth. Add broth & egg mixture to chicken & crumbs, and enough extra broth till mixture is creamy.

Place in casserole (greased) and sprinkle crumbs over top. Bake at 350° for 45 min.

SWEET and SOUR MEAT BALLS

Verla Wolfgang

1 small onion

1½ pounds hamburger

½ cup cracker crumbs

1 egg

salt & pepper

Mix & make into balls. Brown in frying pan.

Sauce:

1/3 cup vinegar

1/3 cup brown sugar

2 tablespoons soy sauce

1 cup pineapple juice

2 tablespoons cornstarch

Cook until thickens like gravy then add,

½ cup sliced celery, ½ cup onions, ½ cup green peppers, 6 slices of pineapple cut up.

Place meat balls in casserole, pour sauce over & heat in 350° oven for ½ hour.

BEEF and RICE

Dorothy Chapman

4 or 5 pound beef roast (chuck, etc.)

1 can mushroom soup

1 envelope dry onion soup

½ bottle Heinz steak sauce

I always use 2 cans of soup & more steak sauce. If bigger roast is used add more soup depending on amount of gravy wanted.

Use Uncle Ben's rice. Cook according to directions on box. Cook separate from meat. Lay meat on large piece of aluminum foil, spread mixed ingredients over meat, wrap in foil, lay in low pan & bake at 350° for 2½ to 3 hours. Use the gravy over the rice.

ITALIAN SPAGHETTI SAUCE

Pat Pulling

2 pounds ground beef, browned, then add chopped onion, green pepper & celery. Cook until vegetables are tender, add a large can of stewed tomatoes, 1 small can of tomato paste & 3 paste cans of water. Stir together & add: ½ teaspoons salt, 4 teaspoon sugar, 4 teaspoon Italian seasonings, 1 teaspoon Herb-Ox chicken bouillon. Simmer entire mixture on low heat for 2½ to 3 hours. Serve over boiled spaghetti cooked with salt & vegetable oil, drain well. Serves 8.

TUNA CASSEROLE

Lyla Waltersdorf

2 cups elbow macaroni, cook in boiling salted water until done; drain.

1 can tuna (water packed)

1 can mixed vegetables

½ cup milk

salt & pepper to taste, put a layer of macaroni in bottom of casserole, mix rest with tuna & vegetables, put in dish, top with cracker crumbs. 350° for 30 mins.

MEAT LOAF

Shirlene Harris

2 pounds hamburger
1 can mushroom soup
1 can vegetable soup or 1 cup tomatoes
2 eggs
1 tablespoon minced onion
1 cup diced celery
1½ cups uncooked oatmeal or minute rice
1 teaspoon salt
Mix well. Bake at 350° for about 50 minutes to an hour.

HOT CHICKEN SALAD

Viola Heaton

2 cups cooked chicken or turkey
2 cups celery, chopped
½ cup chopped toasted almonds
½ teaspoon accent
1 small onion, chopped
2 tablespoons lemon juice
½ cup salad dressing
½ cup grated American cheese
1 cup crushed potato chips
Combine ingredients except cheese & potato chips, pile lightly into casserole. Sprinkle with chips and cheese. Bake in hot oven 10 minutes.

MEAT BALLS

No name

1 pound ground beef
8 stuffed green olives
Mold meat around olives, roll meat balls in seasoned flour, brown in 1 tablespoon of butter. Cook slowly 10 to 12 minutes. When meat is done, lift meat balls out on hot buttered rice. Pour fat off. Put the following into pan:
1 tablespoon worcestershire sauce
2 teaspoon onion juice
½ teaspoon whole thyme
Cook for one minute, then add 1 cup light cream, heat over low heat stirring constantly. Remove from heat then add ½ teaspoon lemon juice. Pour sauce over meat balls & rice.

FIVE DECKER DINNER

Loretta Heiler

6 slices bacon, cut up
1 pound ground beef (shape in 6 patties)
salt and pepper
6 onions, sliced
6 potatoes, sliced
6 carrots, sliced
1 tablespoon chopped parsley
½ cup chopped green pepper (if desired)
¼ cup water
Place in dutch oven in order given, except for water. Sprinkle salt & pepper over meat and vegetables. Heat until bacon starts to sizzle, add water, cover and simmer slowly 40 mins.

SCALLOPED CHICKEN

Carol Van Patten

¾ cup flour
4 cups chicken broth
½ pound oleo
1 cup milk
1 teaspoon salt
1 teaspoon poultry seasoning
2 chickens
6 slices toast
Cook chicken until it falls off the bones. Melt oleo, stir in flour, than add everything except chicken & toast. Heat for about 5 mins. Toast bread & break in pieces. Add chicken & toast to heated broth. Put in casserole. Bake 1 hour at 325°.

GROUND BEEF STROGANOFF

Gloria Pobbins

1 pound ground beef
 1 cup onions
 Brown, drain off grease
 Add: 1 can mushroom soup
 1 1/2 cups milk, simmer 20 minutes. Serve over mashed potatoes, rice, biscuits or noodles.

TOMATO-BEEF CASSEROLE

Lyla Waltersdorf

Fry: 1 1/2 pounds ground beef
 1 cup chopped celery
 1 cup chopped onions
 1 cup chopped green peppers
 salt & pepper to taste, drain off all fat. Stir in
 2 (6 oz.) cans of tomato sauce
 1 cup catsup
 2 teaspoons brown sugar
 1 teaspoon worcestershire sauce
 Pour into casserole dish, cover with biscuits. Bake at 350° for 20 to 25 minutes.

MEAT-VEGETABLE CASSEROLE

Lois Young

1 pound ground beef
 1 can peas & onions
 1 can mushroom soup
 1 package tater tates
 Fry ground beef and drain. Put meat in baking dish.
 Put peas & onions & mushroom soup over the meat. Mix together, place the tater tates over the mixture.
 Bake at 350° for 1 hour.

NOODLE CASSEROLE

Juaneta Bradley

1 pound hamburger
 1 can mushroom soup
 1 package onion soup
 1/2 can sour cream
 Simmer hamburger & onion soup. Set aside, stir in mushroom soup & sour cream. Heat. Pour over cooked noodles.

LASAGNA

Mrs. Leroy Brower

8 oz. lasagna noodles
 1 pound ground beef
 1 onion (chopped)
 2 cloves garlic (minced)
 2 (6 oz.) cans tomato paste
 1 1/2 cups water
 2 tablespoons minced parsley
 2 teaspoons salt
 1/2 teaspoon sweet basil or rosemary
 8 oz. ricotta or cottage cheese
 2 eggs beaten
 3/4 pound mozzarella cheese (sliced)
 1/4 cup grated parmesan cheese

Cook noodles according to package directions, drain. In skillet, brown ground beef with onions & garlic, pour off fat. Stir in tomato paste, water, parsley, salt & basil, simmer 10 min. Meanwhile, blend ricotta & eggs. In 13"x9"x2" baking dish spread thin layer of meat sauce, top with noodles, all of the ricotta mixture & half of the meat sauce that is left & all of the remaining noodles. Top with rest of meat sauce & mozzarella cheese. Sprinkle with parmesan cheese. Bake at 350° for 30 min. Let stand 10 min. before cutting. Makes 8 servings.

ZUCCHINI-HAMBURG CASSEROLE Clara Mae Bean

1 pound Hamburg
 1 medium onion (chopped)
 6 slices bread pieces or crumbs
 1 medium zucchini squash-quartered & sliced
 1 quart tomatoes
 cheese slices

Fry hamburger & onions, drain off fat. combine everything but cheese put in casserole top with cheese. Bake at 350° for 45 min.

CHICKEN CASSEROLE

Betty Rood

2 cups diced cooked chicken
 1 can mushroom soup (don't dilute soup)
 1 can chicken rice soup
 1 medium can chow mein-noodles
 Mix together in casserole. Top with crushed potato chips.
 Bake at 350° for 45 minutes.

CHICKEN CASSEROLE

Neva Curtis

2-3 cups chopped chicken (cooked)
 3 cups soft bread cubes
 3/4 cup diced celery
 1/3 cup oleo
 3/4 cup milk
 1 can mushroom soup
 1 medium onion (chopped)
 1 teaspoon salt
 1/2 teaspoon sage
 1/2 teaspoon pepper
 1/2 teaspoon baking powder
 1 egg
 Saute bread cubes, celery & onions in fat. Add seasonings
 and baking powder. Beat egg slightly, mix with and add
 bread to mixture. Mix in soup and chicken. Reserve
 enough soup to spread a thin layer on top. Put in greased
 casserole. Bake at 350° for 45 to 60 minutes.

PORCUPINE MEATBALLS

Sandy Ireby

1 pound hamburger 1/2 cup uncooked rice
 1 egg 1 tablespoon salt
 1/2 cup tomato soup onion, chopped
 Shape into balls, about 16 and place in casserole. Pour
 rest of tomato soup over them, plus 1 soup can of water.
 Bake uncovered at 350° for about 1 hour or until rice is
 done.

MUSHROOM BACON BURGERS

Loretta Heiler

1 pound ground beef
 1 3 oz. can mushrooms, chopped & drained
 4 slices of bacon, cooked crisp, and crumbled
 2 tablespoons sliced green onions
 1 teaspoon worcestershire sauce
 1/2 teaspoon salt
 Mix thoroughly. Shape into 4 patties. Broil 8 to
 10 minutes, turn, broil 8 to 10 minutes more or to
 desired doneness. Serve on split toasted buns with
 more green onions, if desired.

HOT DOGS ON A STICK

JoAnn Heaton

1 cup packaged pancake mix
 3/4 cup milk
 1 egg
 1 teaspoon prepared mustard
 12 frankfurters (about 1 1/2 pounds)
 Mix together pancake mix, milk, egg, & mustard just
 until blended smooth. Pour oil into a shallow
 saucepan or electric skillet to a depth of about
 1 1/2 inches. Heat oil to 375 degrees. Using tongs,
 dip franks in the batter, making sure they are
 coated on all sides. Add franks a few at a time
 and brown on all sides. About 2 minutes. Drain
 on paper towels. Insert small wooden skewer in one
 end.

SWEET'N SOUR PORK

Barbara Brown

3 pounds pork in bite size pieces
 3 tablespoon soy sauce
 ½ teaspoon ginger
 1 clove garlic, minced or 1/8 teaspoon garlic powder
 1/3 cup vinegar
 1/3 cup brown sugar
 3/4 cup pineapple tidbits and juice
 2 8 oz. cans tomato sauce
 chopped green pepper
 Lightly brown pork in large skillet. Add remaining ingredients. Cover and simmer 45 minutes. Serve over rice or whatever.

CHICKEN PARMESAN

Jeanne Dee

½ cup packaged pancake mix
 ½ teaspoon salt
 fryer parts-about 3½ pounds
 1 can condensed cream of mushroom soup
 1 package 1 3/8 oz. onion soup mix
 1/3 cup milk
 ½ cup grated parmesan cheese
 Pre-heat oven to 375°. Coat chicken parts with pancake mix and salt. Place chicken in shallow baking dish. Overlapping if necessary. Combine mushroom soup, onion soup mix and milk, until smooth. Pour over chicken. Cover dish tightly and bake one hour. Remove cover. Sprinkle cheese on top. Bake uncovered for 15 minutes longer.

BARBECUED SPARE RIBS (In pressure cooker)

Julia Whitaker

5 to 6 pound spare ribs
 salt and pepper
 ½ teaspoon paprika
 2 tablespoons shortening
 2 large slices onion
 1 teaspoon celery seed
 1 cup catsup
 ½ cup vinegar
 1 tablespoon worcestershire sauce
 Cut ribs to serving pieces. Season with salt, pepper and paprika. Heat cooker and add fat, brown ribs on all sides, add onion. Combine catsup, vinegar, worcestershire sauce, chile powder and celery seed. Pour over meat in cooker, exhaust cooker, cook 15 minutes at 15 pound pressure and let indecator return to zero.

BEEF STROGANOFF

Janet Taylor

1 medium onion, minced
 2 pounds round steak
 ¼ to ½ pound mushrooms, fresh or canned
 onion salt
 garlic salt
 pepper
 paprika
 2 teaspoons worcestershire sauce
 1 can 8oz tomato sauce
 1 cup sour cream
 Saute onions in butter until golden brown. Cut meat in narrow strips 1½" long. Mix meat with onions and brown it. Cover skillet and simmer 1¼ hours. Add mushrooms, seasonings, worcestershire sauce and tomato sauce. Simmer until meat is tender. About 15 minutes before serving, stir in sour cream. Serve on boiled rice. 4 to 5 servings

NOODLES STROGANOFF

Mrs. Lukomski

1 pound ground beef
 1 cup chopped onions
 Cook over med. heat until onions are tender. Drain off any excess fat. Place on top of meat mixture 6 oz. of uncooked noodles.
 Mix together
 3 cup tomato juice
 ½ cup sour cream
 ½ cup water
 2 teaspoons worcestershire sauce
 2 teaspoons salt
 1 teaspoon celery salt
 ½ teaspoon pepper
 Pour over noodles well. Do not stir. Bring to a boil. Turn heat low, cover and simmer for 30 minutes or until noodles are tender. Makes 6 serving.
 Wonderful in an electric frying pan.

MINCE N' TODDIES

Sandy Irely

Start boiling potatoes.
 In fry pan, brown 1½ pound ground beef.
 Add;
 1 Tablespoon worcestershire sauce
 1 can cream of mushroom soup
 salt and pepper
 Simmer 10 minutes
 Pour mixture in casserole dish. Mash potatoes and spread on top of meat mixture in casserole dish.
 Bake in oven at 350° for 20 minutes.

SWEDISH SIX LAYER DINNER

Mrs. Lukomski

1 thick layer potatoes
 cubed or sliced, 2 or 3
 1 layer uncooked rice, about one cup
 1 layer of sliced onions
 1 layer ground round steak and pork mixed
 about 1½ pound
 1 layer diced green peppers
 1 layer mushroom
 2 can condensed tomato soup
 1 tablespoon butter
 Brown meat in butter, place in greased baking dish. Arrange layer in order given. Season with salt and pepper to taste as you go along. Bake in 375° oven about 2 hours. Garnish top with parsley. Serves 6 to 8.

MEATBALL STEW

Jane Sherwood

Make favorite meatloaf recipe, except make it into meatballs. Brown meatballs in small amount of shortening. Add stew vegetables, like potatoes, carrots, and peas. Add 2 cups water. Cook until vegetables are tender, being sure to add extra water as needed. Cook over medium heat. If using electric frypan use 350° setting.

MOCK DUCK

Judy Tink

1 round steak ½" thick, cut in 3" to 4" squares. Put a slice of bacon on top of round steak, then a slice of onion on that. Roll up and fasten with a wooden skewer, or tie with twine. Brown rolls of meat in a little fat. Put water on it & cook until done. Simmer 1 to 2 hours. Salt & pepper.



Wild Game & Fish

VENISON MEAT LOAF

Leonne Gauss

1½ pound ground venison
½ pound sausage
3 eggs
1 cup bread crumbs
1 cup milk
½ cup onion, minced
½ teaspoon thyme
1 teaspoon salt
½ teaspoon pepper
1 teaspoon accent

Mix venison & sausage with other ingredients.
Place in meat loaf pan 6 ¾" x 10 ¾" x 3".
Bake at 350° for 1½ hours.

FISH FILLETS in SPAGHETTI SAUCE

Phyllis Beale

1 pound partially thawed fillets
8 oz. can meatless spaghetti sauce with mushrooms
½ lemon
chopped parsley
Arrange in baking pan, pour sauce over fish then
squeeze lemon over. Bake at 325° for 25 to 30 minutes.

STUFFED RABBIT

Leonne Gauss

1 rabbit
1 tablespoon butter
1 cup bouillon, made from chicken cubes
1 tablespoon bacon fat
2 tablespoons vinegar
2 or 3 slices bacon or salt pork
Fill with stuffing, sew up and truss. Sear in a pan with the butter and bacon. Adding bouillon & equal amount of water, add vinegar & season to taste. Place sliced bacon or salt pork over top. Cover & cook in moderate oven (375°) for 1½ or 2 hours.

STUFFING

2 sour apples, peeled and cubed
2 tablespoons crushed crackers
2 tablespoons raisins
¼ pound pitted prunes, cut small
1 raw egg
salt and pepper to taste

FANCY BAKED FISH

Geneva DeFeyter

Depending on amount of fish fillets, make a marinade of half french dressing and lemon juice. Put fillets in and turn several times for 2 or 3 hours. Put in baking dish and bake for 20 minutes, sprinkle with parmesan cheese. Bake 15 minutes more. Cover with canned onion rings, and bake 5 minutes more. 375°

BATTER DIP FOR FISH

Clara Mae Bean

1 cup flour
1 egg
2 teaspoons sugar
enough water to make a thick batter. Dip fish in batter and fry in ¼ inch hot fat, turn when brown on one side to brown other side. Very good for Michigan salmon

JUGGED RABBIT

Jane Sherwood

4 oz. lean bacon
2 to 2½ pound rabbit
1 to 2 tablespoons seasoned flour
2 onions
1 cooking apple
1½ pints stock
bouquet garni and salt
1 to 2 tablespoons tomato catsup
brown juice and fat from frying
1½ tablespoons flour
Put bacon in large fry pan or dutch oven, cook over low heat for 5 to 8 minutes. Cut rabbit in pieces, cutting at joints and coat with seasoned flour. Add to bacon and fry until brown. Peel and roughly chop onions and cored apples. Add to rabbit with stock. Then add bouquet garni, salt, catsup & gravy browning. Cover and simmer for 1½ to 1¾ hours. Remove bouquet garni. Blend flour with a little water about 2 or 3 tablespoons. Add to stew. Bring to a boil stirring and cook for 2 minutes. Adjust seasoning, pour into serving dish.

PHEASANT

no name

Skin pheasant, wash thoroughly. Cook slowly in frying pan with just enough water to keep from scorching. Watch carefully & keep adding small amounts of water. When almost done, add oleo to pan and brown on all sides. Remove to platter and make gravy.

PAN FRIED TROUT

no name

Wash fish, leaving heads on. Be sure all black is removed from backbone. Roll in salted flour. Heat frying pan to 350° using oil to cover pan, about ¼" deep. Add fish to pan. Turn fish often, as they burn easy. Insert fork in thick meat along backbone to test for done-ness. When fork pulls out easy, fish are done.

VENISON ROAST

NO NAME

3 to 4 pound venison roast. Trim away all fat. Rub lightly with salt. Brown on all sides in hot fat, using a heavy pan with a cover. Add 1 cup water and cover. Cook slowly for about 3 hours, adding a little water as needed. When meat feels tender and water is about gone, add about a ½ stick of oleo, leave cover off and keep turning meat to brown slowly in its own liquid. Remove to platter, and make gravy.

SQUIRREL STEW

Clara Mae Bean

Use from 1 to 3 squirrels, washed and cleaned thoroughly. (any wild game can be used or a combination of 2 or 3 kinds) Fry until brown, add a quart of water, cook slowly until tender. You will have to add more water from time to time. About 2 or 3 hours. When nearly done, add chunked carrots, onions, potatoes, cook for 20 minutes then top with dumplings and cook 20 minutes more.

BROILED WILD DUCK

Dorothy King

Skin and clean birds

1½ pounds wild duck, cut in half

If you want to get rid of some of the wild taste, rub with 1 tablespoon soda then rinse off well and pat dry with paper towel. Place duck skin side down on rack. Melt ¼ cup butter or oleo, add 1 teaspoon salt and 2 tablespoons water, brush on duck, broil 6" from heat, 5 to 15 minutes. Brush more butter mixture on as needed. Turn and do same to other side. Put on platter and brush with ¼ cup current jelly.

ROAST WILD DUCK

Dorothy King

1½ pound duck, in the cavity put 1 stalk celery, 1 carrot, 1 onion (cut in ¼" slices) and 3 juniper berries, if desired. Close cavity with skewers and lace. Skewer neck skin to back, lift wing tip up and over back, fasten legs. Put in roasting pan on it's back. Lay 2 slices of bacon across it, baste often with apple juice. Bake at 450° for 30 minutes or until done.



Pies

NUMBER ONE PIE DOUGH

Mrs. Jones

3 cups flour
1 cup lard
1 teaspoon salt
6 teaspoons water
1 teaspoon vinegar
1 egg

Mix lard, water, salt, vinegar & egg.
Add dry ingredients, mix well. Makes 2-9"
pie shells. Bake at 350° till light brown.

COCONUT CRUNCH PIE

Loretta Heiler

Prepare 1 crust pastry. Line 8" or 9" pie
pan. Combine:

3 well beaten egg yolks
1½ cup sugar
1 teaspoon salt, mix together in bowl.
Add: ½ cup milk

2 tablespoons soft butter
½ teaspoon almond extract
½ teaspoon lemon extract

Beat well, Fold in 1 cup flaked or chopped
shredded coconut. Beat 3 egg whites until
stiff, but not dry. Fold into egg yolk mix-
ture. Pour into pie shell. Bake at 350°
for 35 to 40 minutes.

BUTTERSCOTCH PIE

Lorna Douglas

- 2 cups brown sugar
- 6 tablespoons flour
- 6 tablespoons water
- 2 eggs

- 2 cups milk
- 2 tablespoons butter
- 1 teaspoon vanilla

Put milk on stove & scald. Mix sugar, flour, water egg yolk & vanilla. Stir in milk & stir until it boils. Put in baked 9" pie shell. Cover with meringue and bake until brown.

OLD FASHIONED MINCE PIE

Mrs. N. King

- 1 pound hamburger, (not lean)
- 4 apples chopped
- 2 cups raisins
- 1 lemon (juice and grated rind)
- 1½ cups canned cherries
- 1 orange (juice and grated rind)
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon allspice
- 1 cup cherry juice
- 1 cup sugar

Mix all well & moisten with cherry juice. Cook until thoroughly heated or bring to boil. Use, immediately, store in refrigerator or freeze. Makes 3 or 4 pies. Bake in your favorite crust.

PECAN PIE

JoAnn Heaton

- 3 eggs
- 2/3 cup sugar
- ½ teaspoon salt
- ½ cup melted butter
- 1 cup dark corn syrup
- 1 cup pecans
- 1 teaspoon vanilla

Blend ingredients & pour into unbaked pie shell. Bake at 375° for 45 minutes.

KEY LIME PIE

Jean Crawford

- 1 package (3oz.) lime gelatin
 - 1 cup boiling water
 - 1 to 2 teaspoons grated lime rind
 - ½ cup lime juice
 - 1 egg yolk, well beaten
 - 1½ cup (15oz.) can sweetened condensed milk
 - 1 egg white, stiffly beaten
 - few drops green food coloring
 - 9 ladyfingers, split
- Dissolve gelatin in boiling water, add lime rind & juice. Pour slowly into beaten egg yolk, stirring constantly. Add condensed milk. Chill until slightly thickened. Fold in beaten egg white, add coloring. Pour into 9" pie pan lined with lady fingers. Chill until firm. Garnish with whipping cream.

ORANGE PIE

Mrs. Lewis Long

- 1½ cups flour
- ¾ oz. coconut cream pudding
- ½ teaspoon salt
- ½ cup shortening
- 2 tablespoons butter
- 1 egg

Combine in large mixer bowl, blend at low speed until moistened. Press into ungreased 13"x9" baking dish. Bake at 350° for 15 to 18 minutes until light brown. Cool while preparing filling:

- 2 cups dairy sour cream
- 1 1/3 cups sweetened condensed milk
- 1 (4 5/8oz.) can orange flavor instant breakfast drink

Combine in small bowl beat one minute. Pour into baked crust. Serves 12.

ORANGE ANGEL PIE

Loretta Heiler

1 graham cracker crumb pie shell

3 eggs, separated

1/2 cup orange juice

1/2 cup water

2/3 cup sugar

2 teaspoons unflavored gelatin

1 teaspoon grated orange peel

1/2 teaspoon salt

1/2 teaspoon cream of tartar

Prepare & chill pie shell. Combine yolks, juice water, 1/3 cup sugar, gelatin, peel and salt in saucepan. Cook over low heat until slightly thickened. Cool. Beat whites frothy, add cream of tartar, beat until it hold soft peaks. Add 1/3 cup sugar, beating until stiff and glossy. Fold cooled custard into meringue. Mound into pie shell. Chill at least 1 hour. Garnish with orange slices or whipped cream if desired.

CARAMEL PECAN PIE

JoAnne Heaton

Roll pastry dough about 1/8 inch thick, fit into a 8" pie pan

Blend 1 cup corn syrup and 1 package Jello caramel instant pudding. Gradually add 3/4 cup Borden's evaporated milk and 1 egg slightly beaten.

Stirring to blend. Add pecans and pour into the unbaked shell. Bake in 375° until pie is set, about 45 minutes.

RAISIN CREAM PIE

Ruth Brower

2 cups milk

1 cup sugar

1 cup raisins

Put on to heat, then add this following mixture:

Cook until thick.

2 tablespoons cornstarch

1 teaspoon cinnamon

1/2 teaspoon cloves

1/2 teaspoon salt

2 egg yolks

Pour in baked pie shell and cover with meringue.

Brown the meringue.

AMIST VANILLA PIE

Bea Mayer

1/2 cup brown sugar, packed

1 tablespoon flour

1/2 cup dark corn syrup

1 1/2 teaspoons vanilla

1 egg, beaten

1 cup water

Combine first 5 ingredients in saucepan, slowly add water. Cook over med. heat, stirring till mixture comes to a boil. Let cool.

1 cup flour

1/2 cup brown sugar, packed

1/2 teaspoon cream of tartar

1/2 teaspoon baking soda

1/8 teaspoon salt

1/2 cup butter

1 unbaked 9" or 10" pie shell

Combine remaining ingredients. Pour cooled mixture into pie shell. Top with crumbs. Bake at 350° for 40 minutes, or till golden brown.

PIE CRUST

Phyllis Beale

1 cup flour
1 3/4 cups vegetable shortening
1 tablespoon sugar
2 teaspoons salt
Cut shortening into flour. Stir in:
1 cup water
1 egg, beaten
1 tablespoon vinegar
Stir with a fork. Makes 5 crusts, and freezes well.

RHUBARB CREAM PIE

Janet Taylor

1 1/2 cups sugar
1/2 cup flour
3/4 teaspoon nutmeg
3 beaten eggs
4 cups rhubarb
2 tablespoons butter
Pastry for 2 crusts
Blend, sugar, flour, and nutmeg. Add to eggs. Beat smooth. Add rhubarb. Pour into 9 inch pastry, lined pie pan. Dot with butter. Make lattice crust for top. Bake in hot oven. 400°- 50 to 60 minutes.

STRAWBERRY OR RASPBERRY CREAM PIE

Joanne Heaton

Use 2 small packages of frozen fruit per pie. Thaw fruit, add 3 tablespoon cornstarch and 1/2 cup water and cook till thick and transparent. Cool.
Use 1 cup whipping cream or 1 package dream whip per pie. Whip cream and add vanilla. Line baked pie shell with whipped cream and add cooled fruit in center. Chill 2 hours before serving.

PINEAPPLE CREAM PIE

Sandy Irely

1 9" baked crumb nut crust
1 can (13 1/2 oz.) pineapple tidbits, drained
1 cup commercial sour cream
1 package (3 1/2 or 4 oz.) instant pudding mix (vanilla)
Put pineapple tidbits into crust. Combine sour cream and milk and blend. Add pudding mix; beat about 1 minute. Pour over pineapple. Garnish with whipped cream or whipped topping mix, a pineapple twist and 2 maraschino cherries.

CRUMB NUT CRUST

Sandy Irely

1/3 cup butter, melted
1 1/2 cup graham cracker crumbs
1/4 cup chopped nuts
3 tablespoons sugar
Mix ingredients thoroughly. Pack into 9" pie pan. Bake at 350° for 8 minutes. Decrease temp. to 250° if using glass container.

PUMPKIN PIE

Edna Carlen

2 eggs, beaten
1 1/2 cup mashed pumpkin
2 cups milk
2 tablespoons melted butter
1 cup sugar
1 teaspoon each cinnamon, vanilla, and ginger
1/2 teaspoon each nutmeg, cloves, and salt. Bake ten minutes in hot oven 425°. Lower heat and bake 40 minutes in moderately slow oven. 325°.

CHOCOLATE PIE

Bea Mayer

2 cups milk
 2/3 cup chocolate syrup
 1/2 cup sugar
 1/2 teaspoon salt
 4 tablespoons cornstarch
 2 egg yolks, beaten (use egg white for meringue)
 3 tablespoons butter
 1 teaspoon vanilla
 Heat milk; add syrup. Combine sugar, salt and cornstarch; add to chocolate mixture. Stir until thickened. Add egg yolks. Cook for several minutes, stirring constantly. Remove from heat. Add butter and vanilla. Cool. Pour into baked pie shell.

PIE MERINGUE

Bea Mayer

For 8" pie
 2 egg whites
 1/2 teaspoon cream of tartar
 1/2 cup sugar
 1/2 teaspoon flavoring
 Heat oven to 400°. Beat egg whites with cream of tartar until frothy. Gradually beat in sugar, a little at a time. Beat until stiff and glossy. Do not underbeat. Beat until sugar is dissolved. Beat in flavoring. Pile meringue on hot pie filling, being careful to seal meringue to edge of crust to prevent shrinking or weeping. Swirl or pull up point for decorative tops. Bake 8 to 10 minutes, or until delicately browned. Cool away from drafts.

CELESTIAL CRUSTS (Csoroge)

Dorothy King

1 cup sour cream
 4 egg yolks
 2 cups sifted flour
 fat for frying
 Add all or enough of the flour to egg yolks and sour cream, to make a soft dough. Knead until smooth. Roll out very thin 1/8 inch. Cut into diamond shapes, make a slit in center and pull one end through slit. Fry in deep fat until very light brown, drain on several layers of paper towels. Cool. Shake a few at a time in a bag with powdered sugar in it. Store.

FRIED PIES

Clara Mae Bean

2 cups flour
 3 teaspoons baking powder
 1 teaspoon salt
 1/4 cup sugar
 6 tablespoons vegetable oil
 2/3 cups milk
 Put dry ingredients in bowl, mix together, add oil and milk, mix until blended. Pat out on lightly floured board, adding a little flour to the top if needed. Have the dough about 1/4" thick. Cut in circles of desired size (from 2 1/2" to 8") Put in filling on one half side of the circle, leave about 3/4" along rounded edge, wet edge with a little water, flip other half of circle over and seal edge, (I use a fork dipped in flour) Fry slowly in about 1/2" hot fat, in a fry pan. When first side is brown, turn over and cook other side. Test inside to see if they are done.

FILLING:

1 box of dried apricots. Simmer in just enough water, that they are thick when done. Add 1/4 to 1/2 cup sugar, and cinnamon to taste. Or you can use canned pie filling.



Cake & Desserts

CHOCOLATE CAKE

Janet Magsig

2 cups white sugar
 $\frac{1}{2}$ cup cocoa
2 cups flour (sifted first)
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{2}$ cup Crisco
 $\frac{1}{2}$ cup sour milk (plus 2 tablespoons)
2 eggs
 $\frac{3}{4}$ teaspoon vanilla
 $1\frac{1}{2}$ teaspoons soda dissolved in
1 cup boiling water

Sift first 4 ingredients together and then mix in Crisco, sour milk, eggs, & vanilla until smooth. Dissolve soda in boiling water and add, mixing until smooth. Bake at 350° in a loaf pan or cake pans for 30 minutes or until done.

SCUR MILK CHOCOLATE CAKE

Lorna Douglas

1/2 cup shortening
 1 1/2 cups sugar
 1 teaspoon vanilla
 3 eggs, separated
 2 oz. chocolate (melted, 2 squares)
 2 cups sifted cake flour
 1 teaspoon baking soda
 1/2 teaspoon salt
 1 cup sour milk

Cream shortening. Add sugar gradually creaming until fluffy. Add vanilla and beaten egg yolks, then chocolate. Sift dry ingredients together 3 times. Add alternately with milk. Fold in stiffly beaten egg whites. Turn into 2 greased 9" pans. Bake at 350° for 25 minutes.

SLAP HAPPY CAKE

Mary Lou Nemer

1 1/2 cups flour
 1 1/2 cups sugar
 6 tablespoons shortening
 1 tablespoon vinegar
 1/2 tablespoons cocoa
 1/2 teaspoon vanilla
 1/2 teaspoon soda
 1 cup water
 1 pinch salt

Mix all together in large bowl. Pour into greased and floured 9" x 9" pan. Bake at 350°.

FIFTEEN MINUTE CHOCOLATE CAKE

Lois Young

2 sticks oleo
 4 tablespoons cocoa
 1 cup hot water
 Put in a saucepan & bring almost to a boil, (until oleo is melted) then add:
 2 cups flour
 2 cups white sugar
 1/2 cup sour milk
 2 eggs
 1 teaspoon soda
 1 teaspoon vanilla
 Pour on to a cookie sheet (batter is thin)
 Bake at 400° for 15 minutes or until it tests done.

FROSTING:

1 stick oleo
 4 tablespoons cocoa
 6 tablespoons milk
 Bring to a boil & add 1 pound of powdered sugar & nut meats if desired.
 Spread on cake just as it is taken out of oven.

FALL FAVORITE

Pat Pulling

Cream together:
 1 cup sugar
 1/2 cup shortening
 2 eggs
 Add: 1 cup molasses
 1 cup sour milk, with 2 teaspoons soda dissolved in it.
 Sift & beat in:
 3 cups flour
 1 teaspoon cinnamon
 1/2 teaspoon cloves
 1/2 teaspoon salt
 Mix in: 1 cup raisins
 1 cup nut meats
 1 cup raw apple, chopped fine
 Place in 2 greased loaf pans. Bake at 350° for 1 hour.

FRUITCAKE

Pat Pulling

1 pound nut meats (walnuts, pecans, brazil, or whatever)
 1 pound pitted dates
 1 cup red and green whole canned marachino cherries
 3 eggs
 3/4 cups white sugar
 3/4 cups flour
 1/2 teaspoon salt
 1/2 teaspoon baking powder
 1 teaspoon vanilla
 Start oven at 300°. Grease one loaf pan. Use large bowl, mix dates, nuts, and cherries. Sift together: sugar, flour, salt, and baking powder, sprinkle over fruit and nuts, mix with hands until fruit is coated. Beat eggs until frothy, add vanilla. Pour over fruit and again mix with hands. Pour into loaf pan. Bake 1 1/2 hours at 300°. Wrap in foil to store.

PRALINE FROSTING

Julie Perrine

Combine in saucepan and boil for 1 minute:
 1 cup light brown sugar
 1/2 cup milk
 1/2 cup butter
 dash of salt
 Cool, then add:
 1 teaspoon vanilla
 1/2 cup coconut
 1/2 cup nuts (ground)
 Beat until thick enough to spread. If too thin add a little powdered sugar.

ORANGE-RAISIN CAKE

Clara Mae Bean

3 cups sugar
 1 1/2 cups oleo
 3 eggs
 2 cups sour milk
 6 cups flour
 1 tablespoon soda
 1/2 teaspoon salt
 Cream oleo & sugar, add eggs. Then add sour milk with soda stirred in it, and flour alternately.

Grind:

3 cups raisins & 3 oranges (rind & all)
 Stir in above. Bake in a 9"x13" pan for about an hour. 350°
 While cake is baking take 1 cup of sugar, and 1 cup of orange juice. Boil until it is syrupy. Pour over top of cake when it comes out of oven. Lemons can be used instead of oranges.

APPLESAUCE

Shirlene Harris

1/2 cup soft shortening
 2 cups white sugar
 1 very large egg
 1 1/2 cups applesauce
 2 1/2 cups sifted flour
 1 1/2 teaspoons soda
 1 1/2 teaspoons salt
 3/4 teaspoon cinnamon
 1/2 teaspoon cloves
 1/2 teaspoon allspice
 1/2 cup water
 Mix thoroughly, in order given. Stir in 1/2 cup walnuts, cut up
 1 cup seeded raisins
 Bake at 350°. Oblong pan 45 to 50 minutes.

FROSTING FOR APPLESAUCE CAKE

JoAnne Heaten

9 tablespoons butter

3/4 cup brown sugar

1/2 cup milk

Bring to a boil & cook for 2 minutes. Remove from heat & cool. Beat in

3/4 cup powdered sugar

3/4 teaspoon vanilla

1/2 teaspoon salt

Use electric mixer for better texture.

DATE CAKE

Viola Heaton

30 dates, cut up

1 cup boiling water, add

1 teaspoon soda to water

1 cup sugar

1 egg

1 tablespoon butter

1 1/3 cups flour

1 teaspoon baking powder

Mix all ingredients

Bake 1/2 hour in 350° oven

TOPPING:

1 cup sugar

1 cup dates, cut up

1 cup water, cook until well blended. Let cool and spread on top of cake.

DUMP CAKE

Phyllis Beale

1 egg

1/2 cup cocoa

1/2 cup shortening

1/2 cup milk, sour or sweet

1 1/2 cups flour, not cake flour

1 teaspoon vanilla

1 teaspoon soda

1 cup sugar

1/2 cup hot water

Add in order given, Mix well when all ingredients are in bowl. Bake at 350° til done in center.

Very dependable cake. Frost with Mocha Frosting.

SUNSHINE CAKE

Geneva DeFeyter

7 egg whites

5 egg yolks

1 1/2 cups white sugar

1 cup flour

scant 1/3 teaspoon cream of tartar

flavor to taste (I use 1 teaspoon of vanilla)

pinch of salt

Sift and set aside in SEPERATE bowls flour & sugar.

Put egg whites in large mixing bowl, (add pinch of salt before they are beaten.) In a small bowl put

egg yolks, beat until they are thick & lemon color.

With a clean beater, beat whites to a foam, add cream of tartar. Then beat until the whites are very stiff,

add sugar a tablespoon at a time to stiffly beaten egg whites, beating after each addition. Then very slowly,

add the beaten egg yolks, and flavoring, mix just till blended. Remove the beaters and with a spoon gently fold

in flour a tablespoon at a time. Spoon into an ungreased

tube pan. Bake at 350° for 30 to 40 minutes. When done

turn upside down to cool. This can be glazed, served with whipping cream, or left plain.

WHACKY CAKE

Wilma Causie

2 1/4 cups flour

1 1/2 cup sugar

5 tablespoons cocoa

1 1/2 teaspoons soda

3/4 teaspoon salt

1 1/2 teaspoon vanilla

1 1/2 tablespoons vinegar

1/2 cup + 1 tablespoon salad oil

1 1/2 cups cold water

Mix altogether and pour into a greased 9"x13" cake pan. Bake at 350° for 30 minutes

FILLED CUP CAKES

Verla Wolfgang

1 package chocolate cake mix

Mix according to directions.

Mix together:

1 8 oz. package cream cheese

1 egg

1/3 cup sugar

1 6 oz. package chocolate chips

Fill paper cups 2/3 full of cake mix, drop rounded teaspoonful of cheese mixture into each cup. Bake according to cake mix directions. Make 30 cup cakes.

Needs no icing

CARROT CAKE

2 cups flour

2 cups white sugar

1 1/2 teaspoons salt

2 teaspoons cinnamon

4 eggs

1 1/2 cups salad oil

3 cups grated carrots

Mix all ingredients except carrots in a mixer,

When well blended add grated carrots. Bake either in a 9" x 13" cake pan or 2 - 9" cake pans. Bake in a 350° oven for 45 minutes. Cool and frost with cream cheese frosting

FROSTING

Mix altogether in mixer.

1/2 stick oleo

2 teaspoons vanilla

1 8 oz. package cream cheese

1 box powdered sugar

1/2 cup pecan nutmeats.

PEANUT PENUCHE ICING

Verla Wolfgang

Melt 2 tablespoons oleo with 1/4 cup peanutbutter.

Stir in 3/4 cup brown sugar & cook over low heat

until sugar dissolves. Gradually add 1/3 cup milk,

bring to boil, then cool to lukewarm without stirring.

Add 2 cups sifted powdered sugar & beat until smooth.

Frost cup cakes & sprinkle more crushed peanuts over tops.

MASH POTATO CAKE

Harold Nowlin

1 cup sugar

1 cup mashed potatoes

1/2 cup shortening

1/2 cup boiling water

1/2 cup molasses

1 egg

1 teaspoon of each- cinnamon, cloves, ginger

1 teaspoon baking soda

1/2 cup raisins

2 1/2 cups flour

Mix by standard method. May use ham, bacon or chicken fat if desired. Pour into 13"x9" pan. Bake at 350° for 35 mins.

CHOCOLATE CAKE

Nancy Hart

1 1/2 cup sugar

1/2 cup shortening

1/2 cup cocoa, dissolved in-

1/2 cup hot water

2 eggs

1 cup milk

1 teaspoon vanilla

2 cups flour

1 teaspoon soda

1 teaspoon salt

1 teaspoon baking powder

Mix thoroughly, bake at 375° for 30 to 35 mins.

CHOCOLATE FROSTING FOR ABOVE CAKE

1/2 cup cocoa

1 cup sugar

1/2 cup milk

1/2 cup butter

Boil 1 min.

Add 1 teaspoon vanilla

Cool then beat.

BANANA CAKE

Carole Oesterle

$\frac{1}{2}$ cup butter
 1 $\frac{1}{2}$ cups sugar
 3 eggs
 2 $\frac{1}{2}$ cups sifted flour
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{3}{4}$ teaspoon soda
 $\frac{1}{2}$ teaspoon salt
 1 cup mashed banana
 1 teaspoon vanilla
 $\frac{1}{4}$ teaspoon sour milk

Mix thoroughly in order given. Pour into a greased & floured pan, 13"x9". Bake at 350° for 30 minutes.

BANANA FRUIT CAKE

Loretta Heiler

Sift together:

2 cups flour
 3 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt

Combine:

$\frac{3}{4}$ cup chopped candied fruit
 $\frac{1}{2}$ cup chopped nuts
 $\frac{1}{4}$ cup of the above dry ingredients, set aside.

Cream:

$\frac{1}{2}$ cup butter &
 $\frac{1}{2}$ cup shortening

Gradually add:

1 cup sugar, creaming well.

Add 2 unbeaten eggs; beat well.

Combine: 1 cup mashed ripe bananas & 1 teaspoon lemon juice; blend into creamed mixture. Blend dry ingredients gradually; mix well. Stir in floured fruit & nuts. Turn into 9"x5"x3" pan, well greased in bottom. Bake 60-70 minutes. at 350°. Cool 10 minutes. Turn out.

YUM YUM COFFEE CAKE

Ruth Brower

Topping:

$\frac{1}{3}$ cup brown sugar, packed
 $\frac{1}{4}$ cup white sugar
 1 teaspoon cinnamon
 1 cup finely chopped nuts

Cake mixture:

$\frac{1}{2}$ cup butter
 1 cup sugar
 2 eggs
 2 cups sifted flour
 1 teaspoon baking powder
 1 teaspoon baking soda
 $\frac{1}{4}$ teaspoon salt
 1 cup commercial sour cream
 1 teaspoon vanilla
 Make topping of brown and white sugar, cinnamon and nuts and set aside.
 For cake mixture, cream butter and sugar together. Add eggs. Sift dry ingredients together and mix with cream mixture. Stir in vanilla. Pour half of batter into a well greased 12"x12" pan. Cover with half of topping. Pour remaining batter over topping and top with rest of topping. Bake at 325° for 40 minutes.

MOCHA FROSTING

Phyllis Beale

2 $\frac{1}{2}$ cups powdered sugar
 3 tablespoons cocoa
 3 tablespoons soft oleo or butter
 1 teaspoon vanilla
 $\frac{1}{3}$ cup hot strong coffee
 Beat with a fork until smooth.

APPLESAUCE CAKE

Joyce Castle

- 1/2 cup shortening
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg, beaten
- 1 cup applesauce
- 2 cups sifted flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1 teaspoon ground cloves
- 1/2 cup raisins

Cream together shortening and sugars.

Add egg and applesauce, stirring until well blended. Sift together remaining ingredients, except raisins. Add to apple sauce mixture and beat until smooth. Stir in raisins. Pour into a greased and floured 8"x8"x2" pan and bake in moderate oven 350° for 35 min.

PINEAPPLE CAKE (eggless)

Leonore Gauss

- 2 cups sifted flour
 - 1 3/4 cup sugar
 - 2 teaspoons soda
 - 1 teaspoon vanilla
 - 1 size #2 can crushed pineapple and juice.
- Mix together and put in ungreased and unfloured cake pan, 9"x12". Sprinkle top with pecans and bake 30 to 35 minutes. Remove cake from oven and pour over immediately.
- 3/4 cup sugar
 - 1 stick oleo
 - 1 small can net milk
- Boiled together 5 min.

RHUBARB CAKE

- 1 1/2 cups brown sugar
- 1 stick oleo
- 1 egg
- 1 cup sour milk
- 2 cups flour
- 1 teaspoon soda
- 1 teaspoon vanilla
- 1 1/2 cup diced rhubarb

Combine ingredients in order given. Place in greased 9"x13" pan. Sprinkle top with 1/2 cup brown sugar & generously with cinnamon. Bake at 350°.

PRUNE CAKE

Virginia Gailoy

- 1 cup sugar
- 2/3 cup shortening
- 2 eggs
- 1 cup prune pulp
- 1 1/2 cups flour
- 1 teaspoon cinnamon
- 3/4 teaspoon cloves
- 1 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 cup sour milk
- 1/2 cup nuts

Mix ingredients in order given. Bake at 350° for 1 hour

PEANUT BUTTERCUPS

Verla Wolfgang

- 1 3/4 cups sifted flour, 3 teaspoons baking powder, 1 teaspoon salt, sift together & stir in: 1 1/4 cup brown sugar. Add: 1/3 cup oleo, 1/3 cup peanutbutter, 1 cup milk, 1 teaspoon vanilla. Beat together for 1 1/2 minutes then add 2 eggs & beat 1 1/2 minutes more. Stir in 3/4 cup chopped peanuts. Fill paper cups 2/3 full. Bake at 375° for 20 to 25 minutes. Frost with PEANUT PENCHE ICING

FRESH APPLE CAKE

Mrs. John Allen

4 cups peeled chopped apples
 2 cups white sugar
 1 cup chopped nuts
 Let set 1 hour to make its own juice.
 3 cups flour
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{2}$ teaspoon salt
 2 teaspoons soda
 1 cup vegetable oil
 2 eggs, well beaten
 1 teaspoon vanilla

Add dry ingredients to apples, then add oil, vanilla & eggs. Stir by hand. Pour into a well greased & floured 9"x13" pan. Bake 1 hour at 350°. Even more moist the second day.

NABBY APPLE CAKE

Norma McCann

3 tablespoons oleo
 1 cup sugar
 1 egg, beaten
 $\frac{1}{2}$ teaspoon nutmeg
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{2}$ teaspoon salt
 1 teaspoon baking soda
 1 cup sifted flour
 3 cups diced apples
 $\frac{1}{2}$ cup chopped nuts
 1 teaspoon vanilla

Cream shortening & sugar, add egg, mix well. Sift dry ingredients together, add to creamed mixture. Stir in apples, nuts & vanilla. Pour into greased 8"x8"x2 pan. Bake at 350° for 40 to 45 minutes.

HUNGARIAN PASTRY

Mrs. Lukomski

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup sugar
 1 teaspoon vanilla
 $\frac{1}{2}$ teaspoon baking powder
 2 egg whites
 2 egg yolks
 $1\frac{1}{2}$ cup shifted flour
 $\frac{1}{8}$ teaspoon soda
 1 cup nut meats
 2 tablespoons sugar
 thick jam or jelly

Cream the butter, add the cup of sugar gradually, then add vanilla and egg yolks, beat mixture until light & fluffy. Add flour sifted with soda and baking powder and knead until smooth. Press mixture into a square pan evenly. Spread dough with any thick preserves, Jam or jelly and sprinkle with half of the chopped nuts. Make a meringue of the egg whites and 2 tablespoons of sugar and spread over nuts. Sprinkle top with remaining chopped nuts meats. Bake in moderate oven 325° from 30 to 35 minutes. Cool cut into square and serve.

RASPBERRY CAKE

Mary Harter

1 box white cake mix
 1 small box raspberry jello
 1 cup oil
 2 tablespoons flour
 4 eggs, beaten
 10 ozs. frozen berries
 Mix together bake at 375° until knife or pick comes out clean.

FROSTING:

$\frac{1}{2}$ cup raspberry juice
 $\frac{3}{4}$ cup oleo
 $\frac{2}{3}$ box powdered sugar
 Mix, frost cake when it is cool.

COFFEE CAKE

Virginia Miller

Cream: 1 stick butter & 1 cup sugar.

Add: 2 eggs & $\frac{1}{2}$ teaspoon vanilla.

Sift together: 2 cups flour, 1 teaspoon soda, 1 teaspoon baking powder.

Add alternately with 1 cup sour cream. Blend well.

Put $\frac{1}{2}$ of the batter in a 10" tube pan (well greased).

Between layers add $\frac{1}{2}$ of this mixture,

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup chopped nuts

1 tablespoon cinnamon

Add rest of the batter, then rest of mixture. Press lightly with spoon. Bake 45 minutes at 350°.

MARILYN'S CAKE

Leona Metoska

1 cup oatmeal, pour 1 cup hot water over it, stir together, let stand 20 minutes.

Add- 1 cup brown sugar & 1 cup white sugar

1 teaspoon soda & a pinch of salt

2 eggs & $\frac{1}{2}$ cup oleo

Mix all ingredients together. Bake 35 min. at 350°.

TOPPING

$\frac{1}{2}$ cup nuts, $\frac{1}{2}$ cup coconut, 1 cup brown sugar, 1 cup oleo, $\frac{1}{4}$ cup milk. Bring to a boil & pour over the cake while it is warm.

APPLE BREAD PUDDING

Virginia Miller

3 eggs

$\frac{1}{2}$ cup sugar

2 teaspoons pure vanilla extract

2 $\frac{1}{2}$ cups milk, scalded

3 cups dry bread cubes

2 cups sliced apples, peel, core & slice thin

1 cup raisins

In a medium mixing bowl beat eggs slightly, add sugar & vanilla, beat to combine, gradually pour in scalded milk, stir well as you do. In a 1 $\frac{1}{2}$ quart buttered casserole arrange alternate layers of bread cubes, apples & raisins. Add the egg mixture pouring it over the entire top, let stand 30 minutes. Spoon some of the egg mixture from bottom of casserole over the top layers to moisten. Place casserole in a shallow baking pan, add hot water to come half way up side of casserole. Bake in a pre-heated 350° oven until knife inserted in center comes out clean. About 1 $\frac{1}{2}$ hours. Let stand 10 minutes before serving. Serves 6.

CHERRY PUDDING

Loretta Heiler

Beat together: 2 tablespoons oleo

1 cup sugar (white)

1 egg, beaten

Add: 1- $\frac{3}{4}$ cups flour

1 teaspoon soda

1 cup cherries & Juice

Bake in 8" square pan 40 minutes at 375°.

CHERRY SAUCE (for topping)

Boil until thick:

1 $\frac{1}{2}$ cups brown sugar

2 tablespoons oleo

$\frac{1}{4}$ cup flour

1 egg, beaten

1 cup cherries & juice

1 cup hot water

MANDRIN ORANGE MOLD

Mrs. Gretlein

2 11 oz. cans mandarin oranges & juice
 2 3 oz. packages orange flavored gelatin
 1 pint orange sherbert
 1 13½ oz. can crushed pineapple (undrained)
 Drain 1 can of oranges, save juice. Add enough water to juice to make 1½ cups liquid. Pour into a saucepan, bring to a boil. Remove from heat, add gelatin, stir until dissolved. Add orange sherbert, stir until melted. Chill until mixture is the consistency of unbeaten egg whites; fold in orange segments & pineapple. Pour into a 2 quart mold. Chill several hours until firm. Unmold on a serving plate. Garnish with watercress the remaining can of orange segments, drained & whole strawberries if desired. Serves 8.

BREAD PUDDING

Bea Mayer

3 slices bread, crumbled fine
 1 quart milk
 raisins
 salt, pinch
 1 cup sugar
 1 egg, beaten
 ½ teaspoon vanilla
 pinch of nutmeg
 Combine ingredients in bread pan (loaf) or any similar size pan. Bake at 350° for about 1 hour.

PUMPKIN CAKE TORTE

Mrs. Charles Sebastian

½ cup chopped dates
 ½ cup chopped walnuts
 2 tablespoons flour
 ¼ cup butter or oleo
 1 cup brown sugar
 2/3 cup canned pumpkin
 1 teaspoon vanilla
 2 eggs
 ½ cup flour
 ½ teaspoon baking powder
 ½ teaspoon cinnamon
 ½ teaspoon nutmeg
 ¼ teaspoon ginger
 ¼ teaspoon soda
 Mix dates, nuts & 2 tablespoons flour together and set aside. Melt butter, blend in sugar. Add pumpkin & vanilla. Beat in eggs one at a time. Add dry ingredients mix well. Stir in floured dates & nuts. Pour into greased and floured round 9" cake pan. Bake at 350° for 20 to 25 minutes. May be served plain or with whipped cream.

APPLE CRISP

Mrs. S.H. Hawkins, Jr.

4 cups sliced apples
 ¼ cup white sugar
 1 cup uncooked rolled oats
 1/3 cup sifted flour
 ½ cup brown sugar
 ½ teaspoon salt
 1 teaspoon cinnamon
 1/3 cup melted butter or oleo
 Place apple slices & white sugar in a shallow baking dish. Combine dry ingredients & add butter or oleo. Mix until it crumbles. Sprinkle crumb mixture on top of apples. Bake at 350° for 30 to 40 minutes.

COCONUT FRUIT BOWL

Loretta Heiler

Combine:

1 12 oz. can pineapple tidbits, drained
 1 11oz. can mandarin oranges, drained
 1 cup Thompson seedless grapes
 1 cup tiny marshmallows
 1 5oz. can flaked coconut
 Fold in 2 cups dairy sour cream & $\frac{1}{4}$ teaspoon salt----
 chill overnight. Serves 8

STRAWBERRY DELIGHT

Beverly Perry

3 3oz. packages strawberry jello
 2 cups boiling water
 2-pound packages frozen strawberries
 Beat together until foamy. Fold in one angel food cake
 broken into pieces. Put into mold or dish & set in
 refrigerator. Serve topped with whipped cream.

RICE PUDDING

No name

1 cup raw rice (cooked)
 4 eggs
 $\frac{1}{2}$ cup of sugar
 1 pint of milk
 $\frac{3}{4}$ cup raisins
 Beat eggs, sugar & milk in casserole dish. Add rice &
 raisins. Bake at 350° for 45 mins. or until it is brown.

3-2 ICE

Jeanne Dee

3 Bananas, mash with a fork
 juice of 3 lemons
 juice of 3 oranges
 2 cups sugar
 2 cups water
 Boil sugar and water, cool. Mix in banana and
 juices. Freeze to a much consistency stir with
 a fork to lighten mixture and then freeze until
 firm.

APPLE PUDDING

Loretta Heiler

Melt 2 tablespoons butter in 8" square pan. Add
 3 cups sliced apples, sprinkle with $\frac{1}{2}$ cup sugar
 & 1 teaspoon cinnamon. Gently add 1 cup water.
 In small bowl put:
 1 cup flour
 2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt, & $\frac{1}{2}$ cup sugar
 Add $\frac{1}{2}$ cup shortening & $\frac{1}{3}$ cup milk
 Beat 2 minutes, add 1 egg & 1 teaspoon vanilla
 beat 2 minutes more. Spread over apples in pan.
 Bake at 375° for 35 to 40 minutes. Serve warm
 with thin cream. Serves 8

CHEESE CAKE

Darlene Cook

Crust:

1 cup flour
1 stick butter
2 tablespoons powdered sugar
Pat into 9" pan & bake at 450° for 8 to 10 minutes.

Cream:

1 large package cream cheese
1 teaspoon vanilla
 $\frac{1}{2}$ cup powdered sugar
Mix together, then fold in
 $\frac{1}{2}$ pint cream, whipped or dream whip
Add to top of crust, then put cherry or blueberry pie filling on top. Chill before serving.

CHEESE CAKE

Clara Breslin

1 package lemon jello
1 cup boiling water
1 large package cream cheese
1 can crushed pineapple, drained
1 large can Pet milk, chilled overnight
1 cup sugar
1 teaspoon vanilla
Combine jello & water. Add cheese. Whip milk till foamy, add sugar and vanilla, mix with cheese mixture. Make a graham cracker crust. Crush $\frac{1}{2}$ a box of graham crackers, mix with $\frac{1}{2}$ a stick of melted oleo. Press into a 9"x13" pan. Put drained pineapple in crust. Add cheese filling.

CHERRY YUMMIE

Linda Brown

Mix: 2 cups flour
2 sticks oleo
 $1\frac{1}{2}$ cup nuts-----Bake 15 minutes at 450° in loaf pan, 13"x9"x2". Let cool then crumble up, then press into pan. (have oleo and cheese at room temperature)
1 8oz. package cream cheese
3 cups powdered sugar, mix together. Then mix 2 packages dream whip as it directs. Fold into cream cheese mixture, pour over crust. Add 2 cans pie filling & chill

RASPBERRY-RIBBONED CREME

Elizabeth Townsend

Beat: 1 8 oz. package soft cream cheese & $\frac{1}{2}$ cup white sugar until fluffy.

Soften: 1 envelope unflavored gelatin in $\frac{1}{3}$ cup water; then dissolve gelatin over hot water, remove from heat and set aside.

Gradually beat:

1 cup milk
1 tablespoon lemon juice
1 teaspoon vanilla----into cheese mixture; then beat in dissolved gelatin.

Whip: 1 cup heavy cream, until soft peaks form; fold into gelatin mixture, then turn into a 5 cup greased mold; refrigerate.

Thicken:

1 cup bottled raspberry fruit syrup and 1 teaspoon lemon juice, with 3 tablespoons cornstarch. After unmolding creme, pour thickened syrup, that has been cooled to room temperature, over cream. Serves 10.

CHERRY-CRESTED TORTE

Loretta Heiler

Mix: 2 cups graham cracker crumbs, $\frac{1}{2}$ cup melted butter & $\frac{1}{4}$ cup chopped nuts (optional) in a 13"x9"x2" pan. Press firmly into bottom of pan.
Beat 3 8 oz. packages cream cheese & $1\frac{1}{2}$ cup sugar until fluffy. Add 5 eggs, one at a time beating well after each addition. Stir in 3 tablespoons lemon juice. Pour filling over crumbs. Bake about 45 minutes at 350° until center is set. Cool. Spread 1 can of cherry pie filling over top. (blueberry filling can be used) Refrigerate until ready to serve.

DOUGHNUTS

Bea Mayer

2 cups flour
 2 teaspoons baking powder
 1/4 teaspoon salt
 1/8 teaspoon nutmeg
 1 tablespoon butter or oleo
 1/2 cup sugar
 1 egg, well beaten
 1/2 cup milk

Sift first 4 ingredients together and set aside. Work butter until soft. Gradually add sugar, mix well. Add egg, beat until light, add milk, mix until well blended add dry ingredients. Beat until smooth. Dough will be sticky. Turn 1/2 of dough out onto well floured board. Roll out or pat with hands to a thickness of 1/2 inch. Cut with floured cutter. Slip doughnuts into hot 375° deep fat. As doughnuts rise to surface, turn once. Cook for 2 to 3 minutes per batch or til golden brown. Lift from fat with long fork. Do not pierce doughnuts. Drain on paper towels.

DOUGHNUTS SWEET MILK

Doris Rice

3 cups of flour
 3 teaspoons baking powder
 2 eggs
 1 cup sugar
 3 tablespoons melted lard
 1/2 teaspoon nutmeg
 1/4 teaspoon ginger
 1/2 teaspoon cinnamon
 1 cup of milk
 Deep fry between 350° and 375°.

BLUEBERRY DESSERT

Edith Mullins

1 cup sugar
 2 eggs
 2 large cream cheese
 mix together, and beat until smooth
 Make graham cracker crust
 1 1/2 package graham crackers
 1 stick oleo
 Mix together and put in baking dish, add the above mixture and bake 350° for 15 minutes. Then let cool, and top with blueberry or cherry ready pie mix.

CHEESE CAKE

Joanne Heaton

3- 8 oz. package cream cheese
 5 eggs
 1 cup sugar
 1 1/2 teaspoon vanilla
 Blend thoroughly. Pour over graham cracker crust. Bake in a 13"x9"x2" pan for 1 hour at 350°. Remove from oven for 5 mins.
 Take
 1 pint sour cream
 1/2 cup sugar
 1 1/2 tsp. Vanilla
 Blend thoroughly and pour over cake.
 Return to same temp. oven for 5 mins.
 Cool and refrigerate.

RED CINNAMON APPLES

Leonore Gauss

2 cups sugar
 1 cup water
 Dissolve package of red cinnamon candies in boiling syrup. Place peeled and halved apples in syrup and cook until tender. Good for the holidays.



Cookies

COWBOY COOKIES

Verla Wolfgang

1 cup oleo
 1 cup white sugar
 1 cup brown sugar
 Cream these three together & add:
 2 eggs
 1 teaspoon vanilla
 Mix, than add:
 2 cups sifted flour
 1 teaspoon soda
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
 Mix well & add:
 1 package chocolate chips
 2 cups quick cooking oats
 Drop by spoon on ungreased cookie sheet. Bake 350°
 for 10 to 12 minutes.

PERFECT BROWNIES

Wilma Causie

2-1oz. squares unsweetened chocolate, $\frac{1}{2}$ cup butter,
 1 cup sugar, 2 eggs, 1 teaspoon vanilla, $\frac{1}{2}$ cup flour,
 $\frac{1}{2}$ cup walnuts. Heat oven to 350°. Melt chocolate,
 cream butter & sugar, add eggs. Blend chocolate,
 vanilla, flour & nuts. Pour in a greased 8" x 8"
 cake pan. Bake 35 minutes.

OLD FASHIONED OATMEAL COOKIES

Betty Rood

- 1 cup raisins
- 2 cups sifted flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1 cup nuts
- 1/4 teaspoon cloves
- 1 cup shortening
- 1 teaspoon vanilla
- 1 cup sugar
- 2 eggs
- 2 cups quick oats

Preheat oven to 375°. Cover raisins with hot water. Simmer 10 minutes, drain, reserving 1/3 cup raisin liquid. Sift flour, soda, salt, cinnamon, nutmeg and cloves. Put shortening in mixing bowl, gradually add sugar, cream together until light and fluffy. Blend in eggs and vanilla. Beat well. Stir in raisins and raisin liquid. Add sifted ingredients, rolled oats and nuts. Mix. Drop by teaspoonfuls onto ungreased cookie sheet. Bake 10 to 12 minutes at 375°.

SUGAR COOKIES

Pat Pulling

- 1/2 cup shortening
- 1 cup sugar
- 1 teaspoon vanilla
- 2 eggs
- 2 1/2 cups sifted flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/4 teaspoon nutmeg

Cream shortening and sugar. Add eggs and vanilla. Beat well. Sift dry ingredients together and add to above mixture. Chill 2 hours or more. Roll out and cut. Bake at 400° for 10 minutes, on greased cookie sheet. Do not over bake.

APPLE SAUCE SPICED COOKIES

Ruth Brower

- 1/2 cup shortening
- 1 cup sugar
- 2 cups flour
- 1 egg (beaten)
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon cloves
- 1/2 teaspoon cinnamon
- 1 cup applesauce

Blend ingredients together & drop by teaspoon on cookie sheet. Bake at 350° until brown.

FROSTED DROP COOKIES

No name

- 1/2 cup shortening
- 1 1/2 cup brown sugar
- 1 teaspoon vanilla
- 2 eggs
- 2 1/2 cups sifted flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup sour cream
- 1/2 cup walnuts, chopped

Cream shortening & sugar. Add vanilla. Beat in eggs. Sift together dry ingredients. Add alternately with sour cream. Sift in nuts. Drop from teaspoon on greased cookie sheet. Bake at 350° about 12 minutes. 3 dozen.

BUTTER ICING for above cookies

- 6 tablespoons butter
 - 2 cups sifted confectionary sugar
 - 1 teaspoon vanilla
- Add enough warm water to spreading consistency frost cookies.

CHOCOLATE CHIP OATMEAL COOKIES

L. Heiler

Cream together well:

- 1/2 cup shortening
- 1/2 cup oleo
- 1 cup sugar, white
- 1 cup brown sugar

Beat in:

- 2 eggs
- 1 teaspoon vanilla

Add:

- 2 cups sifted flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg--mix thoroughly
- Stir in 2 cups quick cooking oatmeal
- 1 6oz. package chocolate chips
- 1 cup walnuts, chopped

Drop by teaspoon on greased cookie sheet 2" apart. Bake 9 to 12 minutes at 375°. Remove cookies, cool on rack. 8 dozen.

CHOCOLATE CHIP-PEANUT BUTTER BARS

Phyllis Mason

- 1/2 cup shortening
- 1/2 cup peanut butter
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1 egg
- 2 teaspoons water
- 1 1/2 cup flour
- 3/4 teaspoon soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 6oz. package chocolate chips
- 1/2 cup chopped peanuts, if desired

Mix shortening, peanut butter, sugar & egg. Stir in water, flour, soda, baking powder, salt & chocolate chips. Sprinkle chopped peanuts on top. Pour into 13"x9"x2" greased pan. Bake at 375° for 20 to 25 minutes. Cut into bars.

OATMEAL SUGAR COOKIES

Joyce Castle

- 1 cup sugar
- 1 cup shortening, half butter or margerine, softened may be used.
- 2 eggs
- 1 teaspoon vanilla
- 1 cup oatmeal
- 1/2 cup raisins
- 1 3/4 cup flour
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon

Cream sugar, shortening, eggs and vanilla thoroughly. Mix in remaining ingredients. Refrigerate 4-5 hours or overnight. Heat oven to 375° shape dough by rounded teaspoonfuls into balls. Place on ungreased baking sheet. Flatten with greased bottom of glass dipped in sugar. Bake 10 minutes. Makes 4 1/2 dozen.

SUGAR COOKIES

Pauline Rector

- Cream: 2/3 cup butter or oleo and
- 1 cup sugar
- Blend in:
- 1 beaten egg
- 2 tablespoons milk
- 1/2 teaspoon vanilla
- 1/2 teaspoon lemon extract
- Sift together and blend in:
- 2 cups flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon soda
- 1/2 teaspoon salt

Chill in refrigerator 2 hours.

Roll 1/8" thick on lightly floured board, cut with cookie cutter. Bake on ungreased cookie sheet, 10 to 12 minutes, at 375°.

MOLASSES CRINKLES

Joan Berry

Mix together thoroughly:

3/4 cup soft shortening

1 cup brown sugar

1 egg

1/2 cup molasses

Sift together & stir in:

2 cups sifted flour

2 teaspoons soda

1/2 teaspoon salt

1/2 teaspoon cloves

1 teaspoon cinnamon

1 teaspoon ginger

Chill dough. Roll into balls the size of large walnuts.

Dip the tops in sugar. Place sugared side up on greased

baking sheet. Sprinkle each cookie with 2 or 3 drops

of water, to produce a crackled surface. Bake just

until set but not hard. Bake at 375° for 10 to 12 min-

utes. Makes 6 dozen 2" cookies.

AUNT MAM'S NO BAKE COOKIES

Sandy Irey

1 stick oleo

1 cup sugar

2 cup chopped dates

2 cup chopped nuts

1 teaspoon vanilla

1 egg

Mix and bubble slowly for 5 min. Add 2 cups rice

crispies. Drop teaspoon at a time in flaky coconut.

Cool on waxed paper.

MOLASSES SUGAR COOKIES

Sally Cremer

3/4 cup shortening

1 cup sugar

1 egg

1/2 cup molasses

2 cups flour

2 teaspoons soda

1/2 teaspoon cloves

1/2 teaspoon ginger

1/2 teaspoon salt

1 teaspoon cinnamon

Mix together & chill. Form into 1" balls, roll them in sugar. Bake at 375°.

CHERRY WINKS

Loretta Heiler

Cream well;

1 cup sugar &

3/4 cup shortening

Blend in:

2 unbeaten eggs

2 tablespoons milk

1 teaspoon vanilla, beat well

Sift together & add:

2 1/2 cups flour

1 teaspoon baking powder

1/2 teaspoon salt

1/2 teaspoon soda, Mix thoroughly

Stir in:

1 cup pecans, chopped

1 cup cut dates

1/3 cup maraschino cherries, drained & chopped. If desired chill dough for easier handling. Drop by rounded teaspoonfuls into 2 1/2 cups crushed cornflakes. Coat thoroughly. Form into balls, place on greased cookie sheets. Top each with 1/2 marschino cherry. Bake at 375°. 12 to 15 minutes.

SUGAR COOKIES

Elizabeth Townsend

Cream together:

1 cup butter or margarine &

1½ cups sugar

Add:

3 eggs (one at a time)

1 teaspoon vanilla

Add:

3½ cups flour

2 teaspoons cream of tartar

1 teaspoon soda

1 teaspoon salt

Mix well. Chill thoroughly. Roll out on a well-floured surface, cut in shapes. Bake on ungreased cookie sheets at 375°; for 6 to 8 minutes.

Cool slightly on cookie sheet; remove to rack.

Decorate as desired.

PEANUT BLOSSOMS

Luella Dockter

Cream together:

½ cup shortening

½ cup peanut butter

½ cup brown sugar (firmly packed)

½ cup white sugar----creaming well

Add: 1 unbeaten egg

2 tablespoons milk

1 teaspoon vanilla----beat well

Sift together then blend into above mixture

1 ¾ cups sifted flour

1 teaspoon soda

½ teaspoon salt----add gradually, mix well

Shape: By rounded teaspoonfuls into balls. Roll in sugar; place on ungreased cookie sheet. Bake at 375° for 8 minutes. Remove from oven & place a solid milk chocolate candy kiss on top of each cookie, pressing down so that the cookie cracks around the edge. Return to oven; bake 2 to 5 minutes longer. Makes about 3 dozen.

OAT MEAL CRISPIES

Martha Hummel

1 cup shortening

2 cup brown sugar, packed

2 eggs

1 teaspoon salt

2 cups flour

2 cups rolled oats

1 cup raisins

1 teaspoon baking soda

Mix shortening, sugar and eggs. Mix in baking soda, salt and flour. Mix in rolled oats and raisins.

Drop dough by spoonfuls on baking pan. Leave room for cookies to spread. Bake at 375° moderate oven. 10 to 12 minutes. Make 4 dozens.

WHITE SUGAR COOKIES

No Name *for Christmas*

2 cups sugar

1½ cups shortening

1½ teaspoon soda

2 teaspoons baking powder

2 eggs, beaten

1 cup buttermilk or sour cream

½ teaspoon salt

½ teaspoon nutmeg

3 teaspoons vanilla or lemon flavoring

5 cups flour and just enough to handle dough.

Cream sugar and shortening, Add eggs Sift dry ingredients. Add alternately with milk. Roll on well floured board. Bake at 350°.

*SEET Sheet green cook sheet
Bake 10 min about that,
TO SOUR MILK
Add 1 Table spoon Vinegar to it*

AGRESSION COOKIES

Jeanne Dee

3 cups brown sugar
3 cups margarine or butter
6 cups oatmeal-uncooked
1 tablespoon baking soda
3 cups flour

Put everything in a huge bowl and mash and squeeze until mixed. Form into small balls, a little smaller than a walnut. Place on ungreased cookie sheet. Butter the bottom of a small glass, dip it in sugar and flatten the cookie ball, dip it in sugar before each cookie ball. Bake at 350° for 10-12 minutes. Let cookies cool a little on the cookie sheet before removing them.

OATMEAL GRUMBLES

JoAnne Heaton

1 cup spay
1 cup white sugar
1 cup brown sugar
2 eggs, beaten
cream the above ingredients together
1½ cups sifted flour
1 teaspoon salt
1 teaspoon soda
1 teaspoon vanilla

Sift together add to first mixture
1 cup choc. bits, nuts, or coconut. Add 3 cups quick oats. The batter is sticky. Drop by teaspoon or press twice with a fork on greased pans. Bake 355° for 10-15 minutes. Remove at once.

UNBAKED CARAMEL COOKIES

L. Heiler

In a large saucepan combine:

2 cups white sugar
¾ cup butter or oleo
2/3 cup evaporated milk

Bring to a rolling boil, stirring frequently

Remove from heat add;

1-3½ or 4oz. package Instant butterscotch pudding mix & ¾ cups quick-cooking oatmeal

Mix together thoroughly. Cool 15 minutes.

Drop dough from teaspoon onto wax paper-lined tray. Makes about 5 dozen.

HERSHEY'S BROWNIES

Ann Haarer

½ cup margarine
1 cup white sugar
1 16oz. can Hershey's chocolate syrup
4 eggs
1 cup flour
dash of salt

1 cup chopped nuts, if desired

Cream margarine & sugar until fluffy. Add eggs, one at a time, then chocolate syrup, beat until smooth. Add flour, salt & nuts. Pour into greased cookie sheet 15"x10". Bake at 350° for 25 minutes. Cool & frost.

BLOND BROWNIES

Denise Bunker

¼ cup butter
1 cup light brown sugar, firmly packed
1 egg
2/3 cup sifted flour
1 teaspoon baking powder
½ teaspoon salt
½ teaspoon vanilla

½ cup coarsely chopped walnuts

Melt butter over low heat. Remove from heat & stir in brown sugar until well blended, cool. Stir in egg. Sift together flour, baking powder & salt, then stir in. Add vanilla & walnuts. Spread in well greased 8" square pan. Bake at 350° about 25 mins. Do not over bake. Cut while still warm.

LEMON BARS

NO NAME

1 cup butter
2 cups flour
 $\frac{1}{2}$ cup powdered sugar
Mix together & press into 13"x9" pan. Bake at 350° for 15 minutes.

Beat:

4 eggs
2 cups sugar
4 tablespoons flour
4 tablespoons lemon juice
Pour on top of baked crumbs. Bake 25 minutes.

SCOTCHEROOS

Loretta Hieler

In a saucepan put:

1 cup white Karo syrup
1 cup white sugar
Bring just to a boil. Remove from heat.

STIR IN:

1 cup peanut butter
then add 6 cups Rice Krispies
Spread in 13"x9" pan or on a waxed paper.
If desired melt on low heat:
1 6oz. package chocolate chips
1 6oz. package butterscotch chips
Spread over above mixture.

CHOCOLATE OATMEAL NO-BAKE

NO NAME

Mix in saucepan:

$\frac{1}{4}$ cup cocoa
2 cups sugar
 $\frac{1}{2}$ cup milk
1 stick butter or oleo

Bring to a boil, boil 1 minute. Take from stove. ADD:

$\frac{1}{2}$ cup peanut butter
 $\frac{1}{2}$ teaspoon vanilla---stir until peanut butter is melted then add:
3 cups of quick cooking oatmeal
Put small spoonfuls on waxed paper & cool.

Canning

RIPE TOMATO RELISH

Clara Mea Bean

$\frac{1}{2}$ bushel ripe tomatoes (peel & chunk) Add $1\frac{1}{2}$ cups salt, stir real good, pour into colander or seive, let stand over night, until all juice is out. Add: 8 medium green peppers, 3 cups onions, 3 cups celery---cut all in small chunks. In a large kettle, put 2 quarts vinegar. 4 ozs. mustard seed 4 pounds brown sugar-heat Add: the drained tomatoes, and vegetables. Heat until it is real hot but, not quite boiling. Put into hot sterile jars. Seal. Very good in & on meat loaf, over hamburgers or boiled dinners.

TOMATO-APPLE RELISH

Loretta Heiler

Combine: 2 quarts peeled, chopped ripe tomatoes, 1 cup chopped white onions, 1 cup sliced celery, 2 cups ground tart apples, & 2 sweet green peppers, (cored & chopped) 2 sweet red peppers (cored & chopped) 1½ cups vinegar, 2 ¾ cups sugar, 1 tablespoon salt, 2 tablespoons white mustard seed. Tie loosely in a bag, ½ tablespoon whole cloves, 1 tablespoon whole cinnamon, add to other ingredients. Cook slowly, stirring occasionally, 2 hours or until thick & clear. Discard spices. Ladle into hot, sterilized jars. Seal at once. Process in boiling water bath 5 minutes. Makes 6 pints.

GREEN TOMATO CONSERVES

Loretta Heiler

Peel 2 lemons lengthwise, cut into sliver-thin pieces. Cook peel in 1½ cups water 30 minutes. Parboil 16 green tomatoes 5 minutes. Chop coarsely. Tie in small cloth bag 1 (2") stick cinnamon, ½ teaspoon whole cloves, 1 tablespoon mixed pickling spices & add with tomatoes, 3 cups sugar, 2 cups tart apples, peeled & diced, to cooked lemon peel. Bring to a full boil for 20 minutes, stirring often, remove spice bag. Simmer 20 minutes, stir often. Cut peeled lemons into very thin slices. Add to mixture, cook 20 minutes, stirring often. Pour into hot jars, seal. Makes 7 pints.

RAW CHILE SAUCE

Lyla Waltersdorf

1 peck tomatoes
12 onions
3 hot peppers
2 bunches celery
2 green sweet peppers
3 red sweet peppers
Grind medium to coarse. Add 1 cup salt, let stand overnight, in morning drain all of the juice off. Boil together in a large pan:
1 quart vinegar
1 tablespoon cinnamon
1 tablespoon cloves
1 tablespoon ginger
1 teaspoon black pepper
6 cups sugar
After above is boiling add the ground vegetables. Heat to hot, not to boiling, put in jars & seal.

MILLION DOLLAR PICKLES

Geneva DeFeyter

4 quarts sliced cucumbers
1 quart sliced onions
2 to 4 green peppers, chunked small
1 can pimientos
Soak cucumber slices overnight in 2½ quarts of water & 2/3 cup plain salt, in the morning drain off all the water.
Bring to a boil:
4 cups vinegar
4 cups white sugar
4 teaspoons celery seeds
4 teaspoons mustard seeds
4 teaspoons turmic
When boiling add all the above vegetables, heat until very hot. Put in jars & seal.

ZUCCHINI SQUASH PICKLES

No name

1 large nature zucchini squash
 1 cup vinegar
 1 teaspoon allspice
 1 teaspoon cinnamon
 2 1/2 teaspoon cloves
 2 1/2 teaspoon salt
 1/2 cup sugar or to taste (sweetener may be used instead of sugar)
 Peel and take the seeds out of the squash, slice or chunk. Simmer all until tender. Don't over-cook.
 Seal

SWEET & SOUR CHUNK PICKLES

Soak whole cucumbers overnight in salt water. Drain, cut in medium size chunks. Pack in clean jars. For each 4 quarts- bring to boil:
 4 cups vinegar
 4 cups white sugar
 2 cups water
 pinch of alum
 In each jar put a small handful of mixed, pickleing spices, pour boiling liquid over and seal.

CANNIED SPAGHETTI SAUCE

Clara Mae Bean

14 quarts of tomatoes (I use enough that I have 14 quarts when I start the final cooking)
 16 bay leaves
 8 onions
 16 cloves garlic
 Cook above and strain.
 Add; 16 teaspoons salt
 8 teaspoons oregano and/or sweet basil
 1 cup sugar
 4 teaspoons black pepper
 2 2/3 cups oil
 1 gallon tomato paste-(12 cups)
 Cook until thick, this takes several hours, and it has to be stirred very often, cook on low heat.
 Put in jars and seal. About 14 quarts.

TOMATO SOUP

Geneva DeFeyter

14 quarts tomatoes
 7 medium onions
 14 springs of parsley
 1 bunch celery
 3 bay leaves
 Cook above items & strain, put in a large kettle. Heat to boiling. While it is heating make a paste of the following-
 16 tablespoons oleo, soft
 16 tablespoons flour
 4 tablespoons salt
 8 tablespoons sugar
 1 tablespoon black papper
 When the tomato mixture is about boiling, pour some of it into the paste, then pour all of it back into the kettle, stirring real good. A long handled whip helps a lot. Bring to a full boil, stir often so it don't stick. Pour into sterilized jars, seal. Makes 14 quarts.

KERR KRISPY LUNCH PICKLES

Shirlene Harris

25 to 30 medium sized cucumbers

8 large white onions

2 large sweet peppers

½ cup plain salt

5 cups cider vinegar

5 cups sugar

2 tablespoons mustard seed

1 teaspoon tumeric

½ teaspoon cloves

Wash cucumbers & slice as thin as possible. Chop onions & peppers, combine with cucumbers & salt. Let stand 3 hours & drain. Combine vinegar, sugar & spices in large kettle, bring to boil. Add drained cucumbers, heat thoroughly hot, but do not boil. Pack while hot into sterilized jars & seal at once.

DILLY BEANS

Phyllis Mason

2 pound green beans-trimmed

1 teaspoon cayenne pepper

4 cloves garlic

4 heads dill

2½ cup water

2½ vinegar, cups

½ salt, cup

Pack beans, lengthwise into hot jars, leaving ¼ inch head space. To each pint add ¼ teaspoon cayenne pepper, 1 clove garlic and 1 head dill. Combine the remaining ingredients and bring to boil. Pour boiling hot syrup over bean, leaving ¼ inch head space. Seal. Process pints or quarts 10 min. in boiling water bath. Makes 4 pints. For better flavoring allow two weeks before using.

CANDY:

Peanut Brittle
Never Fail Fudge
Chocolate Fudge
Corn Flake Candy
Carmel Corn
Fudge
Toffee
Rock Candy

MISCELLANEOUS:

Honolulu Punch
Tuna Dip
Holiday Punch
Pizza Dough
California Gook
Lemon or Lime Cooler

VEGETABLES:

Eggplant & Mozzarella
Baked Beans
Herbed Potato Bake
Scalloped Potatoes
Hearty Cabbage Soup
Eggplant Supreme, Relish
Green Beans & Mushrooms
Orange-Glazed Carrots
Sweet Potato Chips
Brussels Sprouts with Sour Cream

SALADS:

Cherry Coke Salad
Quicky Salad
Freezer Slaw
Frozen Cranberry Salad
Cinnamon-Applesauce Mold
Spam Macaroni Salad
Cottage Cheese Salad
Orange Delight Salad
Frosted Jello Salad
Old Fashioned Cole Slaw

SALADS, Con't.:

Heavenly Hash
Hawaiian Salad
Sauerkraut Salad
Homemade Salad Dressing
Rhubarb Salad
Quick Bean Salad
Alaskan Fruit Salad
Reception Salad
Cabbage Pepper Slaw
Pineapple Salad

BREAD & ROLLS:

Grate Grandma's Salt Risin Bread
Easy Refrigerator Rolls
Mom's Swedish Rye Bread
Banana Nut Bread
Date-Nut Bread
Wonderful Pineapple Date Bread
Banana Bread
Banana Nut Bread
Pumpkin Bread
Cranberry Bread
Pumpkin Bread
Nut & Raisin Bread
Swedish Rye Bread
Health Bread
Orange Glory Rolls
Nut Bread
Quickie Cinnamon Rolls
Bread Dressing
Oyster Dressing
Knoepfles
Dumplings
Biscuits
Cinnamon Puff Muffins

MEAT, FISH & POULTRY:

Mexican Round Steak
Baked Pork Chops
Meat Loaf
Meat Loaf
Hobo Stew

MEAT, FISH & POULTRY, Con't.:

Hamburg Pie
Savory Chicken
Salmon Loaf
Tuna & Chow Mein Casserole
Fancy Chicken
Porcupine Balls
Saturday Night Burger Spread
Meat Cabbage Rolls
Beef Stew
Escalloped Chicken
Sweet & Sour Meat Balls
Beef & Rice
Italian Spaghetti Sauce
Tuna Casserole
Meat Loaf
Hot Chicken Salad
Meat Balls
Five Decker Dinner
Scalloped Chicken
Ground Beef Stroganoff
Tomato-Beef Casserole
Meat-Vegetable Casserole
Noodle Casserole
Lasagna
Zucchini-Hamburg Casserole
Chicken Casserole
Chicken Casserole
Porcupine Meatballs
Mushroom-Bacon Burgers
Hot Dogs on a Stick
Sweet'n Sour Pork
Chicken Parmesan
Barbecued Spare Ribs
Beef Stroganoff
Noodles Stroganoff
Mince N' Toddies
Swedish Six Layer Dinner
Meatball Stew
Mock Duck

CAKE & DESSERTS, Con't.:

Strawberry Delight
Rice Pudding
3-2 Ice
Apple Pudding
Cheese Cake
Cheese Cake
Cherry Yummie
Raspberry- Ribboned Creme
Cherry-Crested Torte
Doughnuts
Doughnuts Sweet Milk
Blueberry Dessert
Cheese Cake
Red Cinnamon apples

COOKIES:

Cowboy Cookies
Perfect Brownies
Old Fashioned Oatmeal Cookies
Sugar Cookies
Apple Sauce Spice Cookies
Frosted Drop Cookies
Butter Icing
Chocolate Chip Oatmeal Cookies
Chocolate Chip-Peanut Butter Bars
Oatmeal Sugar
Sugar Cookies
Molasses Crinkles
Aunt Min's No Bake Cookies
Molasses Sugar Cookies
Cherry Winks
Sugar Cookies
Peanut Blossoms
Oatmeal Crispies
White Sugar Cookies
Agression Cookies
Oatmeal Grumbles
Unbaked Caramel Cookies
Hershey's Brownies
Blonde Brownies
Lemon Bars
Scotcheroos
Chocolate Oatmeal No-Bake

CAKE & DESSERTS:

Chocolate Cake
Sour Milk Chocolate Cake
Slap Happy Cake
Fifteen Minute Chocolate Cake
Frosting
Fall Favorite
Fruitcake
Praline Frosting
Orange-Raisin Cake
Applesauce Cake
Frosting for Applesauce Cake
Date Cake
Dump Cake
Sunshine Cake
Whacky Cake
Filled Cup Cake
Carrot Cake
Frosting
Peanut Penuche Icing
Mash Potato Cake
Chocolate Cake
Chocolate Frosting
Banana Cake
Banana fruit Cake
Yum Yum Coffee Cake
Mocha Frosting
Applesauce Cake
Pineapple Cake
Rhubarb Cake
Prune Cake
Peanut Buttercups
Fresh Apple Cake
Nabby Apple Cake
Hungarian Pastry
Raspberry Cake
Coffee Cake
Marilyn's Cake
Apple Bread Pudding
Cherry Pudding
Mandarin Orange Mold
Bread Pudding
Pumpkin Cake Torte
Apple Crisp
Coconut Fruit Bowl

WILD GAME & FISH:

Venison Meat Loaf
Fish Fillets in Spaghetti Sauce
Stuffed Rabbit
Fancy Baked Fish
Batter Dip for Fish
Jugged Rabbit
Pheasant
Pan Fried Trout
Venison Roast
Squirrel Stew
Broiled Wild Duck
Roast Wild Duck

PIES:

Number One Pie Dough
Coconut Crunch Pie
Butterscotch Pie
Old Fashioned Mince Pie
Pecan Pie
Key Lime Pie
Orange Pie
Orange Angel Pie
Caramel Pecan Pie
Raisin Cream Pie
Amist Vanilla Pie
Pie Crust
Rhubarb Cream Pie
Strawberry or Raspberry Cream Pie
Pineapple Cream Pie
Crumb Nut Crust
Pumpkin Pie
Chocolate Pie
Pie Meringue
Celestial Crusts (Csoroge)
Fried Pies

CANNING:

Ripe Tomato Relish
Tomato-Apple Relish
Green Tomato Conserves
Raw Chile Sauce
Million Dollar Pickles
Zucchini Squash Pickles
Sweet & Sour Chunk Pickles
Canned Spaghetti Sauce
Tomato Soup
Kerr Krispy Lunch Pickles
Dilly Beans

CHAPTER
The first thing I noticed
when I stepped out of the plane
was the fresh air. It was
so different from the stale
air of the city. I took a deep
breath and felt a sense of
relief. The sun was shining
brightly, and the birds were
singing. It was a beautiful
day, and I was finally
out of the city.

I walked along the path, feeling
the soft grass under my feet.
The path led through a field
of wildflowers. The flowers
were in full bloom, and their
colors were so vibrant. I
stopped to pick a few. They
were so beautiful, and I
wanted to keep them as a
reminder of this place. I
continued walking, and the
path led to a small stream.
The water was clear, and I
could see the bottom. I
sat on the bank and watched
the fish swim. It was so
peaceful, and I felt like I
was in a different world.
The sun was setting, and the
sky was a beautiful orange.
I walked back to the plane,
feeling happy and relaxed.
This was exactly what I
needed.

